

Franco's Cumberland Sausage

From the North of England.....it's based on a traditional recipe and is known locally as Cumberland sausage and is not linked but served in a wheel and bought by length in a butcher's shop.

Recipe by: Franco Sotgiu



U.S.	Ingredient	Metric	Percent
10 lb.	Pork shoulder	4500 g	86.59
3½ oz.	Rusk or breadcrumbs	100 g	1.92
2½ Tbs.	Salt	55 g	1.06
5 tsp.	Pepper black, coarse	10 g	0.19
3 Tbs.	Sage	6 g	0.12
4 tsp.	Marjoram	6 g	0.12
1 Tbs.	Mace	5 g	0.1
2¼ tsp.	Nutmeg	5 g	0.1
2 tsp.	Pepper, white	5 g	0.1
1 ½ tsp.	Dextrose.	5 g	0.1
2 cups	Ice cubes	500 ml	9.62
11.5 lbs	← Totals →	5.1 Kg	100%

Note: Use metric weight & volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurements.

Method

1. Mix all the dry ingredients together.
2. Mince meat through coarse plate.
3. Mix all ingredients together and regrid through fine plate.
4. Fill into medium hog casings and serve with mashed potato and onion gravy.

Franco Sotgiu - Bolton, England

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