

Yorkshire Sausage

U.S.	Ingredient	Metric
5 lb.	Pork shoulder	2268.0 g
2½ cups	Rusk	100.0 g
5 tsp.	Salt	36.0 g
1 Tbs.	Pepper, white	7.0 g
1⅓ Tbs.	Parsley, dried	5.0 g
2½ tsp.	Coriander, ground	3.0g
1 tsp.	Cayenne, ground	2.2 g
1 Tbs.	Mace, ground	2.2 g
2¼ tsp.	Nutmeg, ground	1.5 g
	Water	125.0 ml

32-35mm hog casings

5.5 lb ← Totals → 2.5 Kg



This formulation is based on metric measures; U.S. measures are approximate!

Method.

1. Grind the pork through a 4.5 mm plate.
2. Add the seasonings and bread/ rusk
3. Re grind through a 4.5 mm plate a second time.
4. Add water to the water to the seasoned meat paste; mix well
5. Stuff into natural hog casings and tie off in 15cm (6-inch lengths).

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