

Toulouse Sausage - Saucisse de Toulouse

U.S.	Ingredient	Metric	Percent
4 lb.	Pork shoulder	1825.0 g	82.00
½ lb.	Pork belly	220.0 g	9.89
½ cup	Wine, white, dry	125.0 ml	5.62
4 tsp.	Salt	29.0 g	1.30
4 tsp	Sugar	17.0 g	0.76
1½ tsp.	White pepper	3.5 g	0.16
1 tsp.	Garlic	3.0 g	0.14
¾ tsp	Nutmeg	1.5 g	0.07

Medium hog casings

5 lb. ←Totals → 2.2 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. Cut the meat and belly into 2 inch pieces and partially freeze.
2. Grind the pork using a disk with 3/8" (10 mm) diameter holes. Toulouse sausage should have the appearance of hand-cut meat and fat.
3. Combine the meat and fat with the salt, and the remaining ingredients.
4. Stuff the casing loosely; do not overfill the casings.
5. Twist the sausage casing to make 5" long sausages.
6. Puncture any visible air bubbles with a sharp needle.
7. Allow to dry at room temperature for several hours.
8. Refrigerate for up to 4 days or vacuum pack and freeze.

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