

## Fresh Hot Sausage

U.S.	Ingredient	Metric	Percent
5 lb.	Pork shoulder	2270.0 g	88.0
6 Tbs.	Hot sauce*	90.0 ml	3.5
5 tsp.	Salt	36.5 g	1.5
2 Tbs.	Onion powder	16.0 g	0.6
2 Tbs.	Paprika	12.5 g	0.5
4 tsp.	Sugar	12.0 g	0.5
1 Tbs.	Pepper, cayenne	7.5 g	0.3
2 tsp.	Garlic	6.0 g	0.2
1 tsp.	Pepper flakes, red	3.0 g	0.1
½ cup	Ice water	125.0 ml	5.0

**5 lb.      ← Totals →      2.6 Kg   100%**

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



\* Use a hot sauce of your choice--I like the Mexican "Tapatio" hot sauce which is not vinegar based!

### Method:

1. Partially freeze, and then grind the meats through a fine plate [3/16" or 5 mm].
2. Reserve the red pepper flakes and hot sauce, but grind the remaining ingredients in a spice mill until powdered.
3. Mix hot sauce, powdered spices, and red pepper flakes into the meat paste.
4. Stuff into 32 mm hog casings and tie off into 9-inch [23 cm] links.
5. Prepare by grilling or use in your favorite fresh sausage recipe.

**Len Poli – Sonoma Mountain Sausage Company  
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