

# Garlic-Basil Sausage

U.S.	Ingredient	Metri	Percent
3¼ lb.	Pork (70%/30%)	1500.0 g	93.7
3½ tsp.	Salt, table	23.0 g	1.5
¾ cup	Basil, fresh	18.0 g	1.2
3 Tbs.	Garlic, fresh	15.0 g	1.0
1 Tbs.	Glucose	13.0 g	0.9
½ cup	Parsley, fresh	10.0 g	0.7
1¼ tsp.	MSG (optional)	7.0 g	0.5
1 Tbs.	Pepper, black,	7.0 g	0.5
1½ tsp.	Mint	1.0 g	0.1
¼ tsp.	Pepper, red, flakes	0.5 g	0.03
	32 mm Hog Casings		



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

Simple, quick and tasty!



## Directions:

1. Crush the garlic cloves and chop coarsely.
2. Mince the Basil, Parsley and mint..
3. Add all the ingredients to the meat, mixing well.
4. Stuff into 32 mm hog casings and tie off into 5-inch links.
5. Prick sausage with pin or needle to release any air that is trapped in the casing, if necessary.
6. Hang the sausage in cool area and allow the casing to air dry.
7. Refrigerate or freeze as desired (but they are best fresh)!
8. Cook by grilling, pan frying or steaming.

Len Poli – <http://lpoli.50webs.com>

Copyright © July, 2016. (All rights reserved)

Sonoma Mountain Sausage Company - Santa Rosa, California