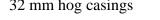
Fresh Garlic Sausage

U.S.	Ingredient	Metric	Percent
5 lb.	Pork	2270.0 g	92.033
1 cup	Wine, white, dry	125.0 ml	5.068
5 tsp.	Salt	35.0 g	1.419
2 Tbs.	Garlic, fresh minced*	16.0 g	0.649
2 tsp	Sugar	8.5 g	0.345
2 tsp.	Onion powder	5.5 g	0.223
1½ tsp.	Pepper, black	3.5 g	0.142
¾ tsp.	Coriander, ground	1.5 g	0.061
¾ tsp.	Nutmeg, ground	1.5 g	0.061
	32 mm hog casings		



5¹/₄ lb. \leftarrow Totals \rightarrow 2.5 Kg 100%

* Increase or decrease as desired!

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

METHOD:

- 1. Cut the meat into 2 inch pieces and partially freeze.
- 2. Grind the pork using a disk with 3/8" (10 mm) diameter holes.
- 3. Combine the meat 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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