

Georgian Sausage Ring – Kupaty

U.S.	Ingredient	Metric	Percent
4½ lbs.	Pork shoulder	2150.0 g	83.00
¼ lb.	Pork fat	225.0 g	9.00
1 cup	Onion	150.0 g	5.50
4 tsp.	Salt	30.0 g	1.15
4 cloves	Garlic	20.0 g	0.80
2 Tbs.	Caraway seeds	12.0 g	0.45
1 tsp.	Cure #1	6.0 g	0.24
1 tsp.	Pepper	2.0 g	0.08
1/8 tsp.	Cinnamon	0.3 g	0.01

Casing: Beef Rounds

4¾ lb. Totals → 2.5 Kg 100%

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



Method:

1. Grind meat, fat, onions, and garlic together.
2. Add salt, pepper, cinnamon, and a little ice water. Mix well,
3. Cut intestine into 12-inch pieces and tie up one end of each piece.
4. Stuff the rounds loosely with the meat mixture.
5. Bring the two ends of the casing together and tie them into a ring.
6. Dip sausage into boiling water for about 30 seconds to shrink the casing.
7. Hang sausage 60°F and 60% R/H to dry for at least two days [or up to seven].
8. Kupaty are generally pan-fried in oil over medium-low heat until brown all over.

Makes 4 to 5 sausages

Len Poli - Sonoma Mountain Sausage Company - July 2006
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