

Gyoza Sausage

U.S.	Ingredient	Metric
5 lb.	Pork Butt	2268.0 g
1 lb.	Fresh Shiitake Mushrooms	453.6 g
14 oz.	Water Chestnuts	400.0 g
½ head	Napa Cabbage	300.0 g
2 bunches	Scallions	150.0 g
4 oz.	Fresh Ginger	115.0 g
2 oz.	Garlic	60.0 g
1 oz.	Dried Shiitake Mushrooms	30.0 g
½ bunch	Chinese Chives	15.0 g
2 tsp.	Salt	15.0 g
1 tsp.	Chili Flakes	2.2 g
1 tsp.	Black Pepper	2.2 g
½ cup +	Tamari Soy Sauce	114.0 ml
¼ cup	Tamari Soy Sauce	57.0 ml
1 tsp.	Sesame Oil	5.0 ml
	32 mm casings	



8 ¾ lb. ← Totals → 4 Kg

Method:

1. Rehydrate dried shiitakes in warm water; then dice.
2. Stem and dice fresh shiitakes and add then and the re-hydrated to sauté pan on high with 1 tablespoon of canola oil.
3. Deglaze with 1/4 c tamari and reduce au sec.
4. Blanch Napa cabbage leaves and shock in ice water.
5. Cut out most of the stems and chiffonade and chop leaves.
6. Fine dice half the water chestnuts, slice the rest.
7. Finely mince the garlic and ginger.
8. Slice the scallions and chives.
9. Refrigerate everything until cold, including tamari.
10. The fine diced water chestnuts, half the Napa cabbage and half the shiitakes need to be set aside as internal garnish, they will not be ground in with the meat.
11. Grind the pork through a course die and mix in all the ingredients except the reserved garnish.
12. Grind a second time through a course die and add the garnish. Mix well until it becomes tacky.
13. Take out a bit and cook it so you can adjust the seasoning.
14. When you're happy with the seasoning, stuff into casings.
15. Leave as a coil or link to your preference; grill before eating.



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