

Savory Sausage

[Salsiccia con Erbe Aromatiche]



U.S.	Ingredient	Metric
4.5 lb.	Pork shoulder, ground	2050.0 g
0.5 lb.	Pork fat	225.0 g
½ cup.	Marsala wine, sweet	120.0 ml
1 Tbs.	Salt	22.0 g
1 Tbs.	Dextrose	10.0 g
1½ Tbs.	Garlic, fresh, minced fine	10.0 g
1 Tbs.	Marjoram, fresh, minced fine	4.5 g
1 Tbs.	Rosemary, fresh, minced fine	4.5 g
2 tsp.	Pepper, black, coarse	4.0 g
1 tsp.	Coriander, ground	3.5 g
2 Tbs.	Sage, fresh, minced fine	3.5 g
	32 mm hog casings	
5 lb.	← Totals →	2.5 Kg



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

Procedure:

1. Grind meat and fat through 3/16" grinder plate..
(Note: ratio of lean to fat should be about 70% : 30% or the sausages will be dry and "mealy". Figure about 20% fat comes from pork butt. Keep the meat cold at all times. I place the cubed meats on a tray in the freezer for about 10 minutes or so before grinding.)
2. Mix all ingredients, including the wine.
3. Soak 32 mm hog casings in water to which you added 2 Tbs. white vinegar.
4. Stuff sausage meat into casing and tie off into 5-inch links.
5. Hang the sausages in an airy, cool place until the casings are dry to the touch.
6. Sausage may be fried, grilled, boiled or roasted. (shelf life=1 week, refrigerated)

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