

Red Hot Smoked Sausage

U.S.	Ingredient	Metric	Percent
2½ lb.	Beef	1130.0 g	52.0
1 lb.	Pork shoulder	454.0 g	21.0
½ lb.	Beef tripe, cooked	225.0 g	10.0
¼ lb	Pork skin, cooked	114.0 g	5.0
1½ cup	Milk powder	100.0 g	4.7
5 tsp.	Salt	37.0 g	1.7
5 Tbs.	Pepper, cayenne	30.0 g	1.4
3 Tbs.	Soy protein	27.0 g	1.2
4 Tbs.	Paprika	24.0 g	1.0
2 Tbs.	Dextrose	18.0 g	0.8
5 tsp.	Mustard powder	12.5 g	0.6
1 tsp.	Cure #1	6.0 g	0.3
2 tsp.	Pepper, black	4.0 g	0.2
1½ tsp.	Coriander	3.0 g	0.1
¼ tsp.	Sodium erythrobate	1.2 g	0.05
	32mm hog casings		



5 lb. ← Totals → 2.2 Kg 100%

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

Method:

1. Freeze and grind the cooked trip and pork skin through 6.5mm [¼"] plate and the regrind them through a fine 4.5 mm [3/16"] plate.
2. Cube and chill all remaining meats and grind them through 6.5mm [¼"] plate.
3. Combine all the meats together.
4. Add the salt, cure and erythrobate to the meats and mix them in until the meats become quite sticky.
5. Pulverize the remaining ingredients together in a spice grinder and add them to the ground meats, mixing them in well.
6. Stuff meat paste into 32mm hog casings [or edible collagen casings; use mahogany if you like] and tie off into 12.5 cm [5-inch] links.
7. Hang at room temperature (fan optional) until casings are dry.
8. Heat smoker to 63°C [145°F], dampers slightly open, for 1 hour; raise temp to 82°C [180°F], continue with smoke, until internal temperature is 71°C [160°F].
9. Shower or dip in very cold water until temp drops to 32°C [90°F] and hold at room temperature until casings are dry.

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