

ITALIAN ONION SAUSAGE SALSICCIA DI CIPOLLA

INGREDIENTS:

5 lb.	Pork Shoulder Butt	2268.0 g
2 whole	Bay (laurel) leaves	10.0 g
2 Tbs.	Black pepper, coarse	37.0 g
¾ cup	Chopped Parsley	37.0 g
½ cup	Dry white wine	118.0 ml
3 cloves	Garlic	15.0 g
4½ tsp.	Salt	32.0 g
½ cup	Scallions	60.0 g

32 mm Hog casings



METHOD:

1. Cut the pork into 2 inch pieces and partially freeze.
2. Grind the pork using a disk with 3/8" (10 mm) diameter holes.
3. Mix the pork with the salt, using gloved hands, until the paste is slightly sticky.
4. Grind the bay leaves in a spice grinder.
5. Remove most of the green scallion leaves and slice the remaining onion into rings.
6. Blend in the all of the ingredients and mix them until they are well amalgamated.
7. Refrigerate overnight to meld flavors throughout the meat.
8. Stuff sausage meat into the casings, being careful to not overfill them.
9. Twist the sausage casing to make 5-inch long sausages.
10. Puncture any visible air bubbles with a sharp needle.
11. Allow to dry at room temperature for several hours.
12. When casings are dry, refrigerate sausages for up to 5 days (or freeze and vacuum pack.)

