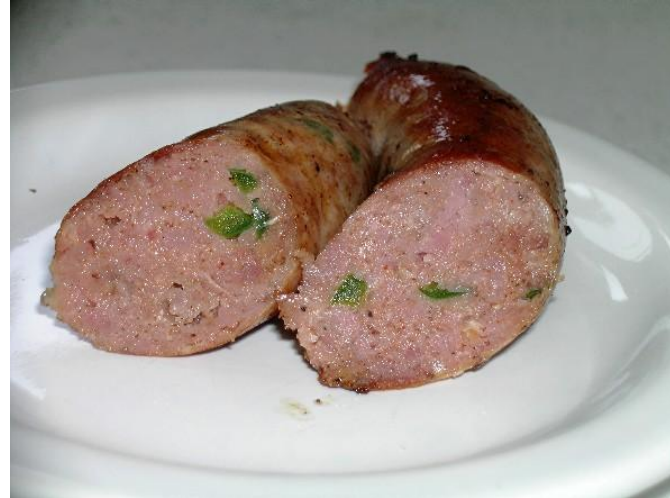


Jalapeno Sausage

U.S.	Ingredient	Metric	Percent
4 lb.	Pork shoulder	1800.0 g	72.0
1 lb.	Bacon	455.0 g	18.0
6	Jalapeno peppers, fresh	150.0 g	6.0
5 tsp.	Salt	37.0 g	1.5
4 tsp.	Sugar, dark brown	15.0 g	0.6
2½ tsp.	Pepper, black, ground	6.5 g	0.3
1 Tbs.	Paprika, smoked	6.5 g	0.3
1½ tsp.	Garlic, dry-granulated	6.5 g	0.3
1 tsp.	Cure #1	6.0 g	0.2
1½ tsp.	Oregano, Mexican*	2.3 g	0.1
	32mm hog casings		



5 lb. ← Totals → 2.4 Kg 100%

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

** Mexican oregano has a stronger taste than Mediterranean oregano!*

Method:

1. Cube and then chill the pork and bacon until partially frozen.
2. Grind the meats through a ¼-inch [6.5mm] plate.
3. Add the salt and the cure to the meats and mix until the entire mass becomes quite "sticky".
4. De-seed and de-vein the jalapeño peppers and dice to a desired size and add them, along with the remaining ingredients, to the ground meat. [optional-leave veins and seeds in for a hotter link or increase the amount of peppers]
5. Stuff sausage meat into casings and tie off into 5-inch links.
6. Hang sausages in cool draft until the casings are dry.
7. Store in the refrigerator until ready to cook or grill them.

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