

Jamaican Jerk Sausage

U.S.	Ingredient	Metric	Percent
5 lb.	Pork shoulder	2268.0 g	92.30
3 oz.	Habanero chili*	90.0 g	4.00
4 tsp	Salt	28.0 g	1.25
2 Tbs.	Sugar, brown	22.0 g	1.00
4 tsp.	Pimento (Allspice)	8.0 g	0.30
1 tsp.	Cure #1	5.7 g	0.25
2 tsp.	Paprika	4.0 g	0.20
2 tsp.	Pepper, black	4.0 g	0.20
1½ tsp.	Anise	3.0 g	0.15
1 tsp.	Garlic	3.0 g	0.15
1½ tsp.	Nutmeg	3.0 g	0.15
½ tsp.	Cinnamon	1.0 g	0.05
½ tsp.	Ginger, granules	1.0 g	0.05
¾ tsp.	Cloves	1.0 g	0.05
½ tsp	Mace	1.0 g	0.05
5 lb.	←Green Weight→	2.4 Kg	100%



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

* I suggest you don't substitute the Scotch Bonnet peppers for another variety because you want their flavor as well as their heat. Jerk sausage is hot, so adjust amount of Scotch Bonnet peppers more or less to your tolerance. I found that fresh Bonnet peppers have a better taste than the dried variety.

Method:

1. Cube and chill the pork until partially frozen.
2. Grind the pork through a ½ inch (12.5mm) plate to produce a very coarse grind.
3. De-stem the peppers (wear gloves!!!!) and remove and discard the seeds; finely chop the flesh and set aside.
4. Add the remaining ingredients to a spice or coffee grinder and pulse to a fine powder.
5. Mix all the ingredients and pepper flesh together with the meat.
6. Stuff into 35 mm hog casings and refrigerate for 3 - 5 hours to meld the flavors.
7. Place in 170°F (76°C) smoker (no-smoke) and cook to an internal temperature of 140°F (60°C).
8. Shower (or dip in ice water) to rapidly cool. Note: if casings wrinkle, you can dip the sausage in boiling water for 10 seconds to shrink the casings.
9. Grill before eating or vacuum seal for the freezer.

Len Poli – Sonoma, California

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