

# Lincolnshire Sausage - Clone

The Lincolnshire Sausage Association was formed in early 2006 in order to apply for Protected Geographical Indication status under European Union law. To qualify as a Lincolnshire sausage the sausage would have to be manufactured in the county and conform to the following minimum standard ingredient list. The sausage must be made with British pork, coarse cut, with a meat content of at least 70% lean meat. The fat content must be no less than 25%. It must contain rusk [or breadcrumbs], salt, pepper, and with predominant flavor of sage. Other spices are permitted. No artificial casing can be used; only natural pork casings.

U.S.	Ingredient	Metric	Percent
4 lb.	Pork, Lean	1850.0 g	70.00
1½ lb.	Pork back fat	680.0 g	25.80
1¾ oz.	Rusk	50.0 g	2.00
4½ tsp.	Salt	33.0 g	1.30
1 Tbs.	Pepper, black, ground	6.3 g	0.24
4 Tbs.	Sage, ground	8.5 g	0.30
2 tsp.	Ginger, ground	3.8 g	0.14
½ tsp.	Mace, ground	0.8 g	0.03
½ tsp.	Allspice ground	0.8 g	0.03
1 cup	Ice water		

32-35 mm hog casings

5¾ lb.      ← Totals →      2.6 Kg    100%



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

## Method:

1. Cube the pork and fat; chill them to 40°F and grind them through a ½-inch grinder plate.
2. Mix all the dry ingredients and add them to the ice water; add it to the ground mix.
3. Re grind the entire mixture through a ¼-inch plate.
4. Stuff into hog casings and tie off into 5-inch links.
5. Refrigerate 24 hours to allow the flavors to disperse through the meat.
6. Use within 5 days or vacuum pack and freeze for up to 6 months.

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Sonoma Mountain Sausage Company  
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