

Apple Cranberry Pork Sausage

U.S.	Ingredient	Metric	Percent
5 lbs	Pork Shoulder	2270.0 g	62.933
3	Apples, Fuji	600.0 g	16.634
1 cup	Apple juice concentrate	250.0 ml	6.931
1½ cup	Cranberries, raw	175.0 g	4.852
1 cup	Pecans	125.0 g	3.465
½ cup	Brown Sugar	88.0 g	2.44
3 tsp	Salt	66.0 g	1.83
4 tsp.	MSG (optional)	20.0 g	0.554
1 Tbs.	Amesphos (optional)	11.0 g	0.305
2 tsp.	Sage, ground	1.4 g	0.039
½ tsp.	Rosemary, ground	0.6 g	0.017
	22 mm sheep casings		
8 lb.	← Totals →	3.6 kg	



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

Method:

1. Cube and partially freeze the pork; then grind through a large grinder plate.
2. Add salt and spices (and optional ingredient, if desired) to the coarsely ground meat and then re-grind through a small plate.
3. Add the apple concentrate and brown sugar to a saucepan and bring to a simmer; then add the whole cranberries and cook gently until the skins begin to burst on some of the cranberries. Set aside to cool.
4. Peel, core and cut the apples into chunks; place in a food processor and give a few pulses...your looking for a coarse texture. Remove and add to cooled cranberries.
5. Place the pecans in the processor and give a few short pulses....don't make them into a meal! Add these to the cranberry-apple mixture and stir everything well.
6. Stir this mixture into the meat mixture and blend well; allow this mixture to rest for several hours (or overnight) in the refrigerator.
7. Stuff into link sausage size sheep casings (22mm) and link. Note: See the "Tips" page on my web site to see how to [link these sausages](#).
8. Sausages are ready to grill or store.

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