

Apple Sausage

U.S.	Ingredient	Metric
4 lb.	Pork shoulder 60/40*	1800.0 g
1 cup	Apple; dried**	86.0 g
2 Tbs.	Sweet white wine	50.0 ml
4 tsp.	Salt	28.0 g
2 Tbs.	Sugar	26.0 g
1½ tsp.	White pepper, ground	3.4 g
4 tsp.	Sage, rubbed	2.8 g
¾ tsp.	Allspice, ground	1.4 g
½ tsp.	Ginger; dried, ground	0.9 g
¼ tsp.	Clove, ground	0.5 g
¼ tsp.	Cinnamon, ground	0.5 g
	Sheep casings, large	
4.5 lb.	← Totals →	2 Kg



Formulation based on Metric Measurements, U.S. Measurements are approximate!

* You can substitute dark meat chicken (or turkey) with the skin for the pork.

** chop coarsely, soak in hot water for 10 minutes, then drain off water.

Method of Preparation:

1. Cube chilled pork and grind through the fine plate.
2. Add the salt, mixing in well; chill for 1 hour prior to adding remaining ingredients.
3. Add all the ingredients including the moistened dried apples; mix well.
4. Stuff the mixture into the large sheep casings.
5. Twist off the casing at approximately 5-inch intervals.
6. Cook the sausages before eating.

Len Poli – Sonoma California

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