

Chinese Forest Mushroom Sausage - Dung Goo Lop Chong

U.S.	Ingredient	Metric
3 lb.	Pork shoulder	1400.0 g
¼ cup	Chinese soy sauce*	50.0 ml
1 oz	Black mushrooms*	28.0 g
2 Tbs.	Rice wine*	25.0 ml
1 Tbs.	Salt	22.0 g
2 Tbs.	Onion powder	16.0 g
1 Tbs.	Sesame oil*	15.0 ml.
1 Tbs.	Sugar (sucrose)	13.0 g
2 tsp.	Black beans, salted*	7.0 g
1 tsp.	Liquid smoke	5.0 ml
2 Tbs.	Ginger, powdered	3.5 g
1 Tbs.	Garlic, granulated	3.0 g
1 tsp.	Pepper, white	2.5 g
¾ tsp.	Cure #2	4.0 g
3.5 lb.	←Totals →	1.6 kg



Note: Use metric weight & volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurements.

*Chinese Ingredients: Use Chinese light soy sauce (*refers to color not salt content*) and is quite different from Japanese soyu, which is not a substitute; Chinese black forest mushrooms (dung goo) or substitute dry Japanese mushrooms (shitaki); Chinese rice wine (Shao Hsing) or substitute dry sherry or saki; Asian sesame oil is made from toasted sesame seeds-no substitute; Black beans (dow see) are salted and fermented soy beans with a strong flavor-no substitute. If there is no Chinatown near you, try a web search for “Asian cooking ingredients”

Method:

1. Coarsely grind the meat, mixing in the salt. Let rest for 30-40 minutes, refrigerated.
2. Break up the mushrooms and grind them in a spice grinder;
3. Finely chop the fermented black beans.
4. Add all the ingredients to the meat, mixing well.
5. Stuff into small diameter casings (24-26 mm); air dry for 1 hour.
6. Heat smoker/oven to 180°F. Cook sausage to 140°F internal temperature.
7. Dry at room temperature for at least 3 days.
8. After drying, sausages are usually cooked (165°F) in steamed or stir fry dishes.

Len Poli – Sonoma, California

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