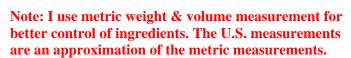
Fresh Loukaniko – Greek Sausage

U.S.	Ingredient	Metric	Percent
2½ lb	Lamb, lean ground	1135.0 g	47.70
2½ lb.	Pork trimmings	1135.0 g	47.70
¹⁄₄ cup	Greek wine (Syrah)	50.0 ml	2.10
5 tsp	Salt	36.0 g	1.51
1 Tbs.	Orange zest	12.0 g	0.50
1½ tsp.	Garlic, minced	4.5 g	0.19
1 tsp.	Anise ground	2.0 g	0.19
1 tsp.	Pepper, black	2.0 g	0.19
1 tsp.	Marjoram	2.0 g	0.19
¹⁄₄ tsp.	Cinnamon	0.6 g	0.03
¹⁄₄ tsp.	Allspice	0.5 g	0.02
32 mm hog casings			



 \leftarrow Totals \rightarrow



Method:

5 1/4 lb.

1. Mix all the above ingredients in a large container and mix all together well.

2.4 Kg 100%

- 2. Prepare the casings by soaking in orange juice for 30 minutes.
- 3. Stuff the sausages and tie off into 6-inch (15cm) lengths.
- 4. Allow to air dry at room temperature for 4 hours, then refrigerate.
- 5. Grill sausages over hot coals; sausage must be thoroughly cooked before eating.

Len Poli – Sonoma, California Copyright © (All rights reserved) – April 2005