

## Greek Pork Sausage with Leek

(Ελληνικό Λουκάνικο με Πράσο)

(Ellinikó Loukániko me Práso)

U.S.	Ingredient	Metric
4.5 lb.	Pork shoulder, lean	2000.0 g
1.0 lb	Pork back fat	500.0 g
1 lb.	Leek, tender parts	500.0 g
½-lb	Red onion	125.0 g
½-cup	Ice cold water	125 ml
1.6 oz.	Salt, sea or Himalayan salt	45.0 g
2 tsp.	Pepper, black, fine ground	5.0 g
2 tsp.	Allspice, ground	5.0 g
2 tsp.	Oregano, dried	3.0 g
1½-tsp.	Paprika, sweet, ground	2.5 g
1 tsp.	Cumin, ground	2.0g
	35mm Hog casings	
<b>7 lb.</b>	<b>← Totals →</b>	<b>3.3 Kg</b>



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

### Method:

1. Chop the leek very finely into rounds.
2. Dice the red onion very finely by hand
3. Add leek, onion, salt and spices to a large container
4. Mix well all the above ingredients in the container with the ice water.
5. Grind the meat and fat coarsely or dice it into approx ¼ inch pieces by hand
6. Then mix with the ground meat.
7. Stuff the sausages and tie off into 6-inch (15cm) lengths.
8. Allow to air dry at room temperature (winter) or fridge (summer) for 24 hours, then refrigerate.
9. Grill sausages over hot coals; sausage must be thoroughly cooked before eating.

*PS: freezing them works well.*

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