

Smoked Loukanika (Καπνιστα Λουκάνικα)

4 lb.	Pork shoulder, lean (cubed)	1800.0 g
1 lb.	Pork fatback, cubed	450.0 g
½ cup	Port wine*	125.0 ml
½ cup	Skim milk powder	35.0 g
2 tsp.	Salt	14.0 g
1 Tbs.	Amesphos**	12.4 g
1 tsp.	Cure #1	7.0 g
2 tsp.	Coriander, ground	5.0 g
2 tsp.	Dried marjoram	3.0 g
1 tsp.	Garlic powder	3.0 g
1 tsp.	Black pepper, ground	2.1 g
½ tsp.	Bay leaf; ground	0.6 g
	Orange zest	
	32 mm hog casings	

5.5 lb. ←Totals → **2.5 kg**

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



Method:

1. Combine pork cubes and wine in a stainless steel bowl. Store in the refrigerator 24 hours.
2. Partially freeze the meat and fat.
3. Grind the pork and fatback through the fine plate.
4. in a large bowl Combine the ground meat/fat with the remaining ingredients.
5. Mix thoroughly in mixer for 3 minutes.
6. Using 32 mm hog casings, cut in 18 inches (46 cm) lengths, stuff and tie each sausage into the traditional “J” shape.
7. Hang at room temperature until the surface is dry.
8. Cook at 180° F (82° C) until internal temperature is 160° F (71° C). Apply smoke for two hours during the cooking time.

* Retsina (a uniquely Greek rosé wine) is the traditional wine that is used, but many people feel it's an acquired taste, so I used Port wine.

** Amesphos available from: <http://www.theingredientstore.com>

Len Poli – Sonoma, California

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