

## Macedonian Style Sausage

U.S.	Ingredient	Metric	Percent
2½ lb.	Pork, ground	1150.0 g	43.65
2½ lb.	Lamb, ground	1150.0 g	43.65
½ cup	Ajvar, hot*	150.0 g	5.69
5 tsp.	Salt	37.0 g	1.40
4 cloves	Garlic, fresh, minced	15.0 g	0.57
2 tsp.	Cumin seeds, cracked	4.2 g	0.16
1½ tsp.	Pepper, Black, ground	3.2 g	0.12
½ cup	Water, ice cold	125.0 ml	4.74
	32 mm Casings		0.00
			0.00
<b>5 lb.</b>	<b>← Totals →</b>	<b>2.5 Kg</b>	<b>100%</b>

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

\* **Ajvar** is a Macedonian preparation of roasted hot and sweet red peppers, roasted eggplant and olive oil. It is available in Greek and Balkan grocery stores or on the WWW. If you want to make your own, see: <http://faq.macedonia.org/cuisine/ajvar.html>



### Method:

1. Have meat well chilled before grinding.
2. Combine meat with the salt and mix until the paste becomes sticky.
3. Add the water to all the remaining ingredients, stirring well and mixing well into the meat paste.
4. Stuff into 32 mm casings and tie off into 5 inch links.
5. These sausages are best when grilled but can be broiled until well browned.

**Len Poli – Sonoma Mountain Sausage Company**  
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