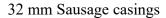
## Northern Italian Sausage Salsiccia delicata del Nord Italia

U.S.	Ingredient	Metric
$4\frac{1}{2}$ lb.	Pork Shoulder Butt	2.0 Kg
<sup>3</sup> ∕₄ cup	Wine, red, dry	90.0 ml
¹⁄₃ cup	Water	80.0 ml
4 tsp.	Salt	30.0 g
4 tsp.	Sugar	19.0 g
$1\frac{1}{2}$ tsp.	Black pepper, coarse	4.0 g
¹⁄₄ tsp.	Nutmeg, ground fine	3.5 g
¹⁄₄ tsp.	Juniper berries, ground	1.0 g





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

## Method:

- 1. Cut the pork into 2 inch pieces and partially freeze.
- 2. Grind the pork using a disk with 3/8" (10 mm) diameter holes.
- 3. Mix the pork with the salt until slightly sticky.
- 4. Blend in the remaining ingredients and mix them until they are well amalgamated.
- 5. Refrigerate overnight to meld flavors throughout the meat.
- 6. Stuff sausage meat into the casings, being careful to not overfill them.
- 7. Twist the sausage casing to make 5-inch long sausages.
- 8. Puncture any visible air bubbles with a sharp needle.
- 9. Allow to dry at room temperature for several hours.
- 10. Refrigerate for up to 5 days (or freeze and vacuum pack).





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