

Northern Italian Sausage
Salsiccia delicata del Nord Italia

U.S.	Ingredient	Metric
4½ lb.	Pork Shoulder Butt	2.0 Kg
¾ cup	Wine, red, dry	90.0 ml
⅓ cup	Water	80.0 ml
4 tsp.	Salt	30.0 g
4 tsp.	Sugar	19.0 g
1½ tsp.	Black pepper, coarse	4.0 g
¼ tsp.	Nutmeg, ground fine	3.5 g
¼ tsp.	Juniper berries, ground	1.0 g

32 mm Sausage casings



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).

