

Olive Loaf

3 ½ lb.	Pork, trim	1588.0 g	53.50
1 ¼ lb.	Beef , lean	570.0 g	19.20
½ lb.	Pork back fat	225.0 g	7.60
5 tsp.	Salt	44.0 g	1.85
1 tsp.	Cure #1	6.0 g	0.25
2 cups	Olives, green, pimento	360.0 g	12.00
1½ cup	Non-Fat Dry Milk	105.0 g	3.50
2½ Tbs.	Onion powder	20.0 g	0.70
1 Tbs.	Sugar	13.0 g	0.45
1½ Tbs.	Paprika	10.0 g	0.35
2½ tsp.	Sodium Phosphates	10.0 g	0.35
¾ tsp.	White pepper, ground	8.0 g	0.28
1¾ tsp.	Garlic powder	6.0 g	0.20
¾ tsp.	Celery seed	2.0 g	0.10
1 tsp.	Coriander, ground	1.8 g	0.06
1 tsp.	Cardamom, ground	1.8 g	0.06
½ tsp.	Nutmeg, ground	1.0 g	0.03
6½ lb.	← Totals →	3.0 Kg	100%



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

Method:

1. Cube the lean and fat meats and chill them to 38°F.
2. Grind the jowls through a 3/16-inch plate and set aside
3. Grind the lean meat [pork and beef] with the salt, cure #1 and one half cup of ice water through a 3/16-inch plate and refrigerate for 1 hour..
4. Add ground jowls and other ingredients to the ground lean meats.
5. Emulsify to 58°F in a food processor or chopper.
6. Coat the olives with a little soy powder to aid in binding to the paste
7. Gently fold in the olives and distribute them evenly throughout the paste.
8. Stuff the paste into a loaf pan or 4½-inch casings. If you use a bread pan, line the pan with enough cling wrap to cover over the top of the loaf. [Use waterproof casings if cooking in water!]
9. Cooking can be done in water or smoker oven [no smoke] at 180°F; remove when internal temperature is 150°F.

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