

Oyster Sausage

U.S.	Ingredient	Metric	Percent
2½ lb.	Pork shoulder	1135.0 g	47.68
3 cups	Rice	500.0 g	21.00
1 lb.	Oysters, shucked	500.0 g	21.00
¾ cup	Cream	175.0 ml	7.35
4 tsp.	Salt	28.0 g	1.18
2½ Tbs.	Egg white, powder	20.0 g	0.84
1 Tbs.	Onion, powder	8.0 g	0.34
1 tsp.	Garlic, powder	5.2 g	0.22
2 tsp.	Pepper, white, ground	5.0 g	0.21
1½ Tbs.	Fish herbs*	2.3 g	0.10
2 Tbs.	Chives	2.0 g	0.08
	25mm Sheep Casings		

5¼ lb. ← Totals → 2.4 Kg 100%

* A mixture of 2 parts Chives: 2 parts dill:1 part basil:1 part tarragon:1 part chervil, coarsely ground



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

Method:

1. Cook the amount of rice you need; use medium grain or sushi-type “sticky” rice.
2. Shuck the raw oysters, put aside in a pan and add also their filtered liquor.
3. Grind the pork as fine as possible; pass it twice through the fine (4.5mm or 3/16”) plate of your grinder.
4. Put the cooled rice in a food processor; add the, egg whites (2 teaspoons of powdered egg = 1 large raw egg white) herbs, salt, cream, garlic and onion powders and the pepper. Pulse several times to get a fine paste.
5. Add the meat, a pulse to a fine paste (almost an emulsion); then add the oysters and their liquor and give it another pulse to two to just chop them up into chunks.
6. Add the chives and blend them into the paste.
7. Let rest in the refrigerator several hours so that the flavors can meld.
8. Stuff into hot-dog casing and poach in 180°F (82°C) water for 10 minutes; remove from heat and allow sausage to cool in their cooking water..
9. Sausages can be served poached or browned in butter.

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