

# PICKLED SAUSAGE

U.S.	Ingredient	Metric
2¼ lb.	Kielbasa, hot links, etc.	1000.0 g
2 cups	Vinegar, white	500.0 ml
1½ cups	Water	375.0 ml
1 bulb	Onion, white	150.0 g
¼ cup	Sugar	52.0 g
6 cloves	Garlic, cracked	35.0 g
1 Tbs.	Salt	22.0 g
1 Tbs.	Mustard seed	12.0 g
1 Tbs.	Pepper, red, flakes	8.0 g
1 Tbs.	Peppercorns, black	6.0 g
1 tsp.	Allspice berries	5.0 g
2 lvs.	Bay leaf	2.0 g
	Red coloring, as desired	

4¾ lb.      ← Totals →      2.2 Kg



(Option: Hot pepper of your choice, for example, Jalapeño, Cayenne, Piquin, Habanera, etc.)

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

## Method:

1. Select the type pre-cooked sausage you prefer and cut it into 1 inch (2.5 cm) long rolls.
2. Cut the onion into 8 wedges.
3. Place cut sausage and onion into a large jar or suitable container.
4. Fill jar with vinegar and let sit overnight. (this will remove any water or vinegar soluble materials and prevents clouding).
5. Pour out the vinegar and discard it.
6. Pour fresh white vinegar into the jar until it is half full.
7. Bring the water to a boil and add the remaining ingredients.
8. Boil for 5 minutes, then off the heat, and allow spice mixture to cool.
9. Strain the spice mixture through a sieve and pour the liquid into the sausage jar.  
[Optional: for appearance, pick out some of the black pepper, mustard seeds, etc. and add to the jar.]
10. Top off the jar with additional vinegar if necessary.
11. Seal the jar and refrigerate for two weeks before eating.
12. If you wish, you can cold pack them in canning jars for longer storage.

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