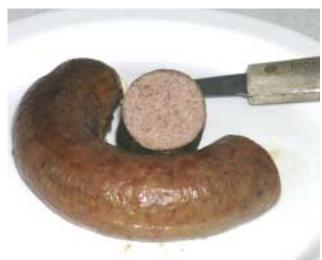
Dave's Potato Sausage - Michigan Style

| U.S. | Ingredient | Metric | Percent |
|--------------------|---------------------|----------|---------|
| $2\frac{1}{2}$ lb. | Potatoes, peeled | 1135.0 g | 57.57 |
| 3∕4 lb. | Onions | 340.0 g | 17.246 |
| ½ lb. | Pork | 230.0 g | 11.666 |
| ½ lb. | Beef | 230.0 g | 11.666 |
| 1½ Tbs. | salt | 33.0 g | 1.674 |
| 1 tsp. | Pepper ground | 2.1 g | 0.107 |
| 3∕4 tsp. | Allspice ground | 1.4 g | 0.071 |
| | Casings-Beef rounds | | |

4-1/3 lb. ←Totals → 2.0 Kg 100%





Method:

- 1. 12 hours before making the sausage, peel the potatoes, and cut them into wedges.
- 2. Mix about a teaspoon of citric acid in some water and add it to the potatoes then add enough water to cover the potatoes and refrigerate them overnight.
- 3. Grind the meats together through a 3/16-inch (4.5mm) plate and mix in the salt and spices.
- 4. When you are about to grind the potatoes, rinse them, and grind them and onions through the same plate size.
- 5. Mix everything together until well blended.
- 6. <u>Stuff loosely</u> into beef rounds (about 12 inches long) and tie both ends securely. This sausage will swell as it cooks and will pop open if stuffed too tightly!
- 7. Sausages should not be boiled but instead put it in a Pyrex pan with about ¼"of water. Bake the sausage, uncovered, in a 350°F pre-heated oven for 30 minutes; then gently turn the sausage over and cook for another 30 minutes; During the next 5 minutes turn the sausage until it is well browned on all sides.

Dave Pasqualucci – Ironwood, Michigan Copyright © December, 2005