

## Dave's Potato Sausage – Michigan Style

U.S.	Ingredient	Metric	Percent
2½ lb.	Potatoes, peeled	1135.0 g	57.57
¾ 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
¾ 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. **Stuff loosely** 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.