

RUSSIAN SAUSAGE

U.S.	Ingredient	Metric	Percent
5 lb.	Pork butt-coarse ground	2270.0 g	84.60
2 cups	Onions-chopped	300.0 g	11.00
5 tsp.	Salt	37.0 g	1.40
3 Tbs.	Dill seeds	18.0 g	0.67
3 Tbs.	Caraway seeds	18.0 g	0.67
3 Tbs.	Garlic-minced	18.0 g	0.67
¼ cup.	Parsley-chopped	10.0 g	0.37
1 Tbs.	Pepper-black	6.5 g	0.24
1 tsp.	Cure #1	6.0 g	0.22
1 cup	Water	250.0 ml	
5 lb.	← Totals →	2.8 Kg	100%



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

Method:

1. Chill the pork to slightly above freezing and grind through a 3/8-inch or 10mm plate.
2. Place onion, garlic, parsley, seeds into a food processor with a little of the water and process to a fine consistency.
3. Combine all the ingredients and mix well.
4. Refrigerate over night to allow seeds to absorb moisture and mix well again.
5. Stuff the sausage paste into 32 mm hog casing.
6. Cook in smoker [without smoke] at 180°F to internal temp of 160°F.

Len Poli – Sonoma Mountain Sausage Company, Sonoma, California
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