

Salamella di Mantua

U.S.	Ingredient	Metric	Percent
5 lb.	Pork Shoulder	2268.0 g	91.33
1¼ Tbs.	Salt	27.0 g	1.20
2 Tbs.	Dextrose (glucose)	23.0 g	1.00
1Tbs.	Garlic, minced	6.0 g	0.26
1½ tsp.	Pepper, black, coarse	6.0 g	0.26
1 tsp.	Cure #1	5.6 g	0.25
1 tsp.	Coriander	5.0 g	0.22
½ tsp.	Cinnamon	1.0 g	0.04
¼ tsp.	Cloves	0.5 g	0.02
½ cup	Wine, red	125.0 ml	5.50
	42mm Hog Casings		
5.0 lb.	← Totals →	2.3 Kg	100 %



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

Method:

1. Steep the minced garlic in the wine for about 1 hour.
2. Grind the pork through a 3/16-inch plate; refrigerate at 40°F until needed.
3. Using a spice grinder, reserve the pepper and pulverize all the dry ingredients.
4. Now add the ingredients, plus the wine and pepper to the meats and mix well.
(Use latex gloves when mixing to avoid skin bacteria from contaminating mixture. Keep the meats cold!)
5. Prepare the casings by soaking in water; stuff dough into the 42mm casing.
6. Using hemp twine, tie off sausages into 4 inch lengths.
7. Air-dry sausages by hanging at room temperature ($\leq 65^{\circ}\text{F}$) for 2 days.
8. Refrigerate and use within two weeks or freeze them.

Note: These sausages are traditionally eaten boiled as part of a “bolito misto” – a stock pot of vegetables (onions, potatoes, carrots, and cabbage), chicken, and boiling beef. They are very versatile and can also be used with polenta, pasta, fried with leaf veggies or just grilled.

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