

## Salsiccia di Acri (Cosenza-Calabria)

A type of Italian sausage produced in Calabria; the area of around Arci, in the county of Cosenza.

U.S.	Ingredient	Metric	Percent
5 lb.	Pork 80% lean	2270.0 g	97.00
5 tsp.	Salt	36.0 g	1.55
2 Tbs.	Paprika, sweet	13.0 g	0.55
3½ tsp.	Cayenne, ground	6.5 g	0.28
1 tsp.	Cure #2	6.0 g	0.26
1 Tbs.	Fennel seeds, ground	6.0 g	0.26
1½ tsp.	Garlic, dry, granulated	5.5 g	0.23
2 tsp.	Pepper, black, ground	4.0 g	0.17
	45 mm hog casings		
<b>5 lb.</b>	<b>← Totals →</b>	<b>2.3 Kg</b>	<b>100%</b>



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

### METHOD:

1. Lean pork trimmings (from the shoulder, loin, ham) are cut by hand (not ground)
2. Mix meat with salt, cure and spices.
3. Stuff the mixture into large hog casings and tie into 5 inch links
4. Cold smoke several hours daily, for 4 days, at maximum of 85°F [30°C].
5. Air dry the sausage for 4 weeks at 60°F [15.5°C] at 60% R/H
6. Store in crocks or in glass jars covered with pork lard.
7. Sausage will keep for one year this way.

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