

Italian “Hot” Sausage -- Salsiccia Napolitana

This is the “Italian Sausage” sold in U. S. supermarkets as “Hot Italian”

U.S.	Ingredient	Metric	Percent
4½ lb.	Pork butt	2040.0 g	82.42
½ lb.	Pork fat back	230.0 g	9.30
5 tsp.	Salt	36.6 g	1.48
3 Tbs.	Paprika, hot	20.0 g	0.81
1 Tbs.	Sugar	13.0 g	0.53
2 tsp.	Garlic, powdered	4.5 g	0.18
1 tsp.	Pepper, white, ground	2.4 g	0.10
1 tsp.	Cayenne pepper	1.8 g	0.7
1 tsp.	Coriander, ground	1.8 g	0.7
½ cup	Ice water	125.0 ml	5.0
	32 mm hog casings		
5½ lb.	← Totals →	2.5 Kg	100%



Note: Use metric weight & volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurements.

METHOD:

1. Grind lean meat and fat separately through 3/16" grinder.. Note: ratio of lean to fat should be about 70% : 30% or the sausages will be dry and "mealy". Figure about 20% fat comes from pork butt. Keep the meat cold at all times. I place the cubed meats on a tray in the freezer for about 10 minutes or so before grinding
2. Dissolve the spices in 1/2 cup H₂O.
3. Add the wet spices and garlic and to the ground meat.
4. Work spices well into meat. (Note: you can add 5 g of food grade polyphosphates to each pound of meat to help retain some moisture. I use Amesphos from <http://www.theingredientstore.com>)
5. Now add the salt and mix well into the meat for a couple of minutes (until the paste become tacky).
6. Stuff into well-rinsed sausage casings (32-35 mm size) and refrigerate.

Eat within 5 days. Freezing changes the character of the sausage slightly...It's O.K. but a little different in texture!

Len Poli – Sonoma, California

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