

Hot Sardinian Sausage - Salsiccia Sarda, Picante

This sausage can be made in several varieties: fresh, aged or lightly smoked and dried. This is a rustic sausage and the meats should have the appearance of hand cutting.

Fresh

U.S.	Ingredient	Metric	Percent
4½ lb.	Pork Shoulder	2040.0 g	87.25
½ lb.	Pork fat	225.0 g	9.62
5 tsp.	Salt	36.6 g	1.57
3 Tbs.	Paprika, hot	20.0 g	0.86
1 Tbs.	Parsley, fresh	4.0 g	0.71
1 tsp.	Pepper, black	2.1 g	0.09
1 tsp.	Anise seed	2.1 g	0.09
1 tsp.	Pepper, cayenne	1.8 g	0.08
¼ tsp.	Clove	0.5 g	0.02
1 tsp.	Cure #1** (optional)	6.0 g	0.25
	35 mm Hog casings		



5 lb. ← Totals → 2.3 Kg 100%

This formulation is based on metric measurements of weight; U.S. measures are approximate.

****See step #4 for instructions.**



Method:

Smoked & Dried

1. Trim the soft fat, glands and sinew from the pork shoulder and coarsely chop the meat into a ¼" dice.
2. Hand-chop the pork fat (alternatively, you can use belly or jowl) into 3/8" dice.
3. Coarsely chop the parsley and add it to the meat and fat.
4. Place the remaining ingredients in a spice grinder and pulverize them; add them to the meat and mix in well. *If you are going to cold smoke or age them, add cure #1.*
5. Stuff into hog casings and tie off into 10 inch long links; then form each link into a ring.
6. At this point you have several choices: Use them as any fresh sausage; Dry them at room temperature for three days; or, lightly cold smoke them for 2 hours at 85°F, cool and air dry them for three days.
7. These sausages are generally served stewed with white beans and garlic.

Len Poli – Sonoma, California

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