

Salcicia Toscano (Tuscan-style fresh sausage)

U.S.	Ingredient	Metric	Percent
4 lbs	Pork butt, coarse ground	1800.0 g	77.50
1 lb	Pork backfat, coarse grd.	450.0 g	19.35
1¼ Tbs.	Salt	27.0 g	1.15
2 Tbs.	Dextrose (glucose)	23.0 g	1.00
1 tsp.	Cure #1	6.0 g	0.25
1½ tsp.	Black pepper, crushed	6.0 g	0.25
1 tsp.	Garlic, powdered	4.0 g	0.17
¾ tsp.	Mace	4.0 g	0.17
½ tsp.	Coriander	2.5 g	0.11
¼ tsp.	Cayenne pepper, grd.	0.25 g	0.01
	35mm Hog Casings		
5 lbs	←Totals →	2.3 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. Using a spice grinder or coffer grinder, pulverize all, except for the black pepper, the dry ingredients.
2. Add all the ingredients, including the black pepper, to the meats and mix well. Use latex gloves when mixing to avoid skin bacteria from contaminating mixture. Keep the meats cold!
3. Preparing 35mm casings by soaking for several hours in fresh water.
4. Stuff into casing and tie off in 4 inch lengths.
5. Air-dry sausages by hanging at room temperature (below 75°F) for 2 days.
6. Refrigerate and use within two weeks or freeze them.
7. 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 can also be used in spaghetti sauce or just grilled.

**Len Poli - Sonoma Mountain Sausage - Copyright © (All rights reserved)
September, 2000 – revised March, 2008 Sonoma, California**