

**Salsiccia con Vino/Aglio****- Pork Sausage with Wine and Garlic**

U.S.	Ingredient	Metric	Percent
5 lb.	Pork butt ground	2.3 Kg	92.0
1 oz.	Garlic cloves	28.0 g	1.25
1 Tbs.	Salt	22.0 g	1.0
1 Tbs.	Pepper, black, ground	6.0 g	0.25
2 tsp.	Nutmeg, ground	0.4 g	0.02
½ cup	Wine red (see directions)	125.0 ml	5.5
	35.0 mm pork casings		

5.4 lb.      ← Totals →      2.5 Kg    16.04



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

*Simple, quick and tasty!*

## PAPA POLI'S SAUSAGES

### Directions:

1. Using a garlic press or similar device, crush the garlic cloves and add to the wine. (Use a full bodied wine like a Barolo or Chianti).
2. Simmer the wine and garlic for about 15 minutes; filter out and discard the garlic.
3. Add the dry ingredients to the meat, mixing well.
4. Mix in the cooled wine.
5. Stuff into 34 mm hog casings and tie off into 5-inch links.
6. Prick sausage with pin or needle 2 to 3 times, if necessary, to release any air that is trapped in the casing. overnight
7. Air dry by hanging the sausage in cool room or cellar and allow to dry overnight.
8. Cook, refrigerate or freeze as desired; but they are best fresh!

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