

Wine and Cheese Sausage - Salsiccia con Vino e Formaggio

U.S.	Ingredient	Metric	Percent
5 lb.	Pork shoulder butt	2270.0 g	84.00
½ cup	Wine, Sherry	125.0 ml	5.50
¼ lb.	Grana-Romano cheese mix*	120.0 g	5.30
½ cup	Non-fat dry milk	35.0 g	1.54
4 tsp.	Salt	30.0 g	1.30
2 Tbs.	Sugar (sucrose)	25.0 g	1.00
2 tsp.	Pepper, black, coarse	7.0 g	0.30
2 tsp.	Garlic, powdered	6.0 g	0.25
½ tsp.	Cure #1	3.0 g	0.15
½ tsp.	Coriander, ground	2.0 g	0.10
¾ tsp.	Rosemary, dried, ground	1.0 g	0.05
¼ tsp.	Sodium erythorbate	1.5 g	0.07
	32 mm hog casings		

5 ¾ lb. ← Totals → 2.6 Kg



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

* Mix Romano cheese (sheep milk) and Grana or Parmesan (cow's milk) cheeses-half and half.

Method:

Sonoma Mountain Sausages

1. Chill the pork to 38°F; cut into cubes and grind through a ¼-inch plate.
2. Cut the cheese into small chunks and process it in a mini-processor to a coarse grating. [Note; you can substitute any type of dry grating cheese; ex. Asiago, Dry Monterey Jack or Manchego cheeses--but for the best results, please don't use the cheese that comes pre-grated in a "can".
3. Add all of the ingredients into the ground meat and mix for several minutes.
4. Stuff into 32 mm hog casings.
5. OPTIONS: Can be prepared as a fresh or cooked sausage, linked or rolled! If cooked, heat to internal temperature of 155°F.
6. To prepare: grill indirectly over a low fire—do not pierce the casings while cooking.



Len Poli – lpoli.50webs.com

Copyright © June, 2009. (All rights reserved)

Sonoma Mountain Sausage Company - Santa Rosa, California