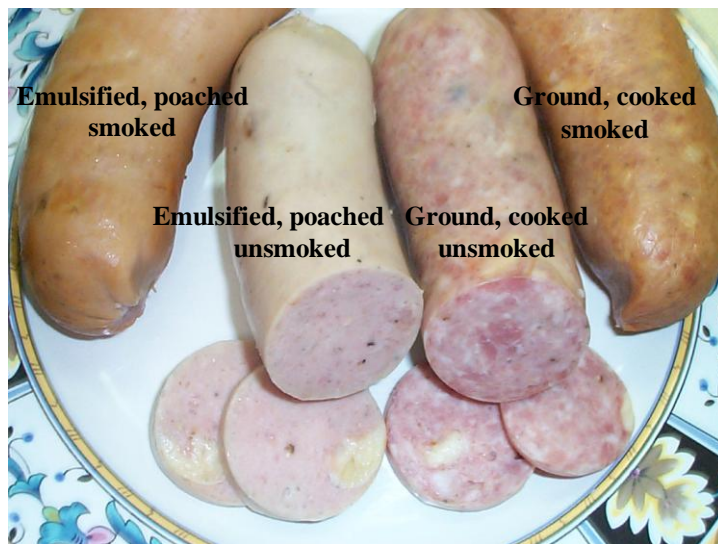


Roasted Garlic Sausage (Salsiccia agliata)

U.S.	Ingredient	Metric
4 lb.	Pork shoulder	2025.0 g
¾ cup	Roasted garlic	200.0 g
½ cup	Ice water	125.0 ml
2 Tbs.	Non-fat milk	60.0 g
2 Tbs.	Wine, white, dry	30.0 ml
2 Tbs.	Sugar, Table	25.0 g
1 Tbs.	Salt	20.0 g
½ oz.	Phosphate	14.0g
2 tsp.	Coriander seeds	5.0 g
1½ tsp.	Pepper, white,	4.5 g
2 tsp.	Garlic, powder	4.0 g
1 tsp.	Pepper, cracked	4.0 g
¼ tsp.	Prague powder #1	1.8 g
½ tsp.	Mace	1.2 g
10 berries	Allspice	0.5 g
5.5 lb.	←Totals →	2.5 kg



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

Method:

1. Chill and grind the fat through a fine plate, then regrind. Chill and grind the pork through a fine plate; then regrind. Add the ground meats and ground fat together. Return to refrigerator.
2. Grind all the spices, milk powder, sugar and flavorings (with the exception of the cracked peppercorns and roasted garlic) in a spice mill until powdered. And stir into the meat paste.

Alternative #1:

- Add the roasted garlic and the coarse pepper to the meat paste; transfer to a Kitchen Aid-type mixer and mix all ingredients for 3 minutes.
- Stuff into casings and allow the surface to dry.
- Place in cold cooking oven or smoker (smoke optional) at 170° F and allow meats to gradually heat up; Cook sausage to an internal temperature of 145° F.

Alternative #2:

- Use a food processor to emulsify the seasoned ground meats. Add ice water gradually to aid the emulsification and keep mixture cool. Use your judgment; you want as cold (<55° F) and as smooth a mixture as possible.....without over heating the meats.
- When mixture is emulsified, add the roasted garlic and the coarse pepper
- Poach in 180° F water until sausage reaches an internal temperature of 145° F about 15 minutes. Smoke if desired.

Note: Prepare the roasted garlic as follows: wrap the garlic heads in aluminum foil, adding a teaspoon of olive oil and place in a 250°F oven for 20 minutes; then uncover the bulbs and cook them for a few minutes more until they get a rich golden brown color! Peel cloves and before mixing into meat paste, cut garlic into “raisin-size” pieces.

Len Poli / Glenn Shapely – Sonoma Mountain Sausage Company
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