

## Mushroom Sausage with Pine Nuts - Salsiccia fatto con Fungi é Pinoli

U.S.	Ingredient	Metric	Percent
4 lb.	Pork shoulder butt	1800.0 g	89.00
½ lb.	Pork back fat	230.0 g	11.00
2 cups	Crimini mushrooms	250.0 g	12.25
½ cup	Pine nuts	80.0 g	4.00
4 tsp.	Salt	30.0 g	1.50
¼ cup	Porcini mushrooms, dry	20.0 g	1.00
2 tsp.	Pepper, black, ground	5.0 g	0.25
8 tsp.	Parsley, dry	4.0 g	0.20
2 tsp.	Marjoram, ground	2.5 g	0.15
¾ cup	Marsala wine	175.0 ml	8.50
<b>5 ½ lb.</b>	<b>← Totals →</b>	<b>2.6 Kg</b>	



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

### Method:

1. Grind the pork meat and fat through a fine plate; add the salt, mixing well and refrigerate the paste.
2. Soak the porcini for 30 minutes in a ½ cup of warm water. Drain and reserve the soaking liquid.
3. Dice the Crimini and porcini mushrooms and add to a saucepan with about a tablespoon of butter. Sauté over medium high heat for 5 minutes.
4. Add the wine and reserved mushroom water to the pan, bring to a boil, cover and reduce heat to medium low. Simmer for 10 minutes. Cool and refrigerate.
5. Place the cold mushrooms and wine to the food processor and pulse several times until the pieces are uniform but not turned into a paste.
6. Place the pine nuts in a frying pan and toast to a very light brown; constantly shaking the pan back and forth, being careful not to burn the nuts.
7. Add the mushrooms, wine, dry ingredients and pine nuts to the pork paste, mixing well.
8. Stuff into 32 mm hog casings and form 5-inch links.
9. Air dry for several hours then refrigerate before use to let the flavors develop.
10. Grill and serve.

**Note: This sausage is at its best when eaten fresh; it does not retain its mushroom flavor well when frozen!**

**Len Poli – Sonoma Mountain Sausage Co. – Sonoma, California  
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