

Italian Potato Sausage (Salsiccia con Patate, a specialty of Grosseto, in Tuscany)

This sausage can be consumed raw* spread on the bread (spalmata), cooked on the grill or in fried in butter and stewed with white beans and sage. And you thought only the Swedish people made and ate potato sausages!

U.S.	Ingredient	Metric	Percent
3½ lb.	Pork Shoulder	1590.0 g	65.11
1¼ lb.	Potatoes	570.0 g	23.34
¼ lb.	Pork Fat back	115.0 g	4.71
1 Tbs.	Salt	22.0 g	0.90
1 Tbs.	Sugar, table	13.0 g	0.37
2 cloves	Garlic, raw, minced	9.0 g	0.18
¾ tsp.	Cure #1	4.5 g	0.14
1½ tsp.	Pepper, red, flakes	3.5 g	0.08
1 tsp.	Pepper, black, coarse	2.0 g	0.04
¼ tsp.	NaErythorbate (opt)	1.0 g	5.12
½ cup	Wine, dry-white	125.0 ml	
	32mm hog casings		

5¼ lb. ← Totals → 2.4 Kg 100%



Use [certified pork](#) if this sausage is to be consumed raw!

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

Method:

1. Cook the potatoes (microwave or boil) until slightly underdone. Peel the skin off and dice the potatoes into a ¼ (6mm) dice. Set aside to cool.
2. Cut the meat and fat into cube and partially freeze. Grind the meat and fat together with a medium (3/8" or 10mm) plate.
3. Pulverize the salt, sugar, cure and erythorbate in a spice mill and add it to the meat paste; refrigerate for several hours.
4. Crush and finely mince the garlic and add it to the wine
5. Add the remaining ingredients to the wine, and allow them to hydrate until meat paste is cold.
6. Add the wine mixture to the cured meat and mix very well to distribute the spices.
7. Gently fold in the cold, diced potatoes trying to keep them from mashing.
8. Stuff into 32mm hog casings, tie off into 7-8 inch (20cm) links, and hang at room temperature for at least 6 hours or until the casings are completely dry and the sausage meat takes on a reddish-pink color.

Len Poli – Sonoma, California

Copyright © (All rights reserved) – February 2005