

## Pennsylvanian Dutch Smoked Sausage

U.S.	Ingredient	Metric	Percent
3½ lb.	Pork shoulder	1600.0 g	68.50
1½ lb.	Pork fat	680.0 g	29.00
4¾ tsp.	Salt	35.0 g	1.5
3½ tsp.	Pepper, black	7.5 g	0.32
1 tsp.	Cure #1	6.0 g	0.26
2 tsp.	Cloves, ground	4.0 g	0.17
1¾ tsp.	Nutmeg, ground	3.8 g	0.16
1¼ tsp.	Savory, leaf	2.0 g	0.09
	32 mm hog casings		
<b>5 lb.</b>	<b>Totals →</b>	<b>2.3kg</b>	<b>100%</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. Remove tendons and cartilage from the shoulder meat.
2. Cut the meat and fat into about 1 inch cubes, and partially freeze the meats
3. Grind the meat mixture through the medium plate (3/16" or 4.5 mm) three times.
4. Grind the spices to a powder with a spice grinder, then mix with the salt and savory,
5. Add the spice mix to the ground meat and mix well to distribute it evenly.
6. Stuff into 32 mm hog casings, making links about 4 inches long.
7. Hang in a cool place for several hours until the casings are completely dry..
8. Cold smoke for three hours at 80°F.
9. Refrigerate or vacuum-pack the smoked sausages; cook to 160°F internal before eating.

**Len Poli – Sonoma, California**

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