

# Tony's Smoked Sausage

U.S.	Ingredient	Metric
3 lb.	Pork shoulder	1360.0 g
1 Tbs.	Liquid smoke	15.0 ml
2 tsp.	Salt	14.0 g
2 tsp.	Spice mixture*	11.0 g
2 tsp.	Sucrose (sugar)	9.0 g
2 tsp.	Amesphos (NaPhosphates)	8.0 g
1 tsp.	MSG (optional)	4.5 g
½ tsp.	Cure #1	3.5 g

32 mm hog casings

**3¼ lb.                      ←Totals →                      1.4 Kg**



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

\*Tony's special spice mixture: 1 measure of allspice berries, 1 measure of winter savory, 2 measures mustard seed, 2 measures dried onion flakes, and 3 measures garlic powder. Place the spices in spice or coffee grinder and process to a fine powder.

This is my very first sausage formula. I smelled my Nonno's spices and then I made a mixture of all the spices that I liked. Then I ground it all up and put it in the sausage meat. I like the taste of smoke so I put in some liquid smoke and then even smoked it some more!



## Method:

1. Cut up the pork into cubes large enough to fit the throat of your grinder and partially freeze the meat.
2. Grind the meat through a ¼" disk, passing it through twice.
3. Mix in all the dry ingredients and then mix in the liquid smoke.
4. Chill well for about an hour, then grind a third time through the ¼" disk.
5. Stuff into casings and tie off into to 5" links.
6. Place in heated smoker (185°F) and apply a heave smoke.
7. Remove from smoker when internal temperature of the sausage is 152 °F.
8. Shower to cool; refrigerate until use.

Tony Frakes – Age 9  
March 2004  
Santa Rosa, California