

## Soojookh – Armenian Dried Sausage

U.S.	Ingredient	Metric	Percent
2 ½ lb.	Beef (20% fat)	1135.0 g	46.65
2 ½ lb.	Lamb (20% fat)	1135.0 g	46.65
7 tsp.	Salt	51.0 g	2.10
3 Tbs.	Paprika	18.0 g	0.74
1 Tbs.	Garlic, crushed	9.0 g	0.37
2 tsp.	Fenugreek, ground	7.0 g	0.29
1 Tbs.	Cumin	6.0 g	0.25
1 tsp.	Cure #2	6.0 g	0.25
1 Tbs.	Onion powder	5.0 g	0.20
2 tsp.	Pepper, cayenne	3.6 g	0.15
1 tsp.	Allspice, ground	2.0 g	0.08
1 tsp.	Cardamom	2.0 g	0.08
1 tsp.	Pepper, black	2.0 g	0.08
½ tsp.	Cinnamon	1.0 g	0.04
½ tsp.	Cloves	1.0 g	0.04
¼ cup	Pomegranate juice	50.0 ml	2.00
	Beef Rounds		

5¼ lb.      ← Totals →      2.4 Kg      100%



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

### Method:

1. Chill and grind the meats through a medium (10 mm or 3/8") plate.
2. Add the salt, cure and pomegranate juice the meats and mix thoroughly. Refrigerate overnight or until very cold and sticky.
3. Add all the remaining ingredients to a spice grinder and pulverize.
4. Combine them with meat paste, mix thoroughly and grind the whole through a fine (4.5 mm or 3/16") plate.
5. Stuff the mixture into beef rounds, tie off at 9" (23 cm) intervals, and allow them to rest at 75-80°F for about 6 hours...or until the surface of the casing is dry to the touch.
6. Hang sausages at room temperature overnight, to loose excess moisture.
7. Line a flat pan with parchment paper. Place the sausage in a single layer and cover with another layer of parchment and another flat pan. Use a heavy weight (15-20 lb.) to flatten down the sausage for 4 days.
8. Allow sausage to dry at 50°F and 55-60% R/H for at least 6 days before cooking.

Len Poli – Sonoma, California

Copyright © - October 23, 2004 (All rights reserved)