

Armenian Black Soujouk (sausage)

U.S.	Ingredient	Metric	Percent
2.2 lb.	Meat	1000.0 g	82.829
¼ cup	Garlic, raw minced	35.0 g	2.899
2 tsp	Salt	15.0 g	1.242
1 Tbs.	Pepper, white (opt.)	7.2 g	0.596
1 Tbs.	Cinnamon	6.8 g	0.563
1 Tbs.	Pepper, black	6.3 g	0.522
1 Tbs.	Cumin	6.3 g	0.522
1 Tbs.	Pimento (Allspice)	5.7 g	0.472
½ cup	Ouzo	125.0 ml	10.354
			0.0
2-2/3 lb.	← Totals →	1.2 Kg	0.0

* Meat can be beef, beef & lamb mix, [or pork (nitrite cure should be added at rate of 1.2 grams per pound)].

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

FRESH



DRIED



Method

1. Mix the ingredients together well and refrigerate at least 12 or up to 24 hours.
2. Stuff the paste into 35 mm hog casings.
3. Hang in air at room temperature 3-to-5 days depending on the weather. (Less if it's hot; more if it's cool).
4. Serve in an omelet combining chips (American-hash browns), eggs and soujouk or in place of any sausage on a pizza (topped with cheese to prevent the soujouk from drying out).

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