

Armenian RED Soujouk (Sausage)

U.S.	Ingredient	Metric	Percent
2.2 lbs	Beef (70% Lean/30% fat)*	1000.0 g	82.061
¼ cup	Garlic, raw, minced	35.0 g	2.872
3 Tbs.	Paprika, sweet	20.0 g	1.641
2 tsp	Salt	15.0 g	1.231
1 Tbs.	Fenugreek, ground	11.0 g	0.903
1 Tbs.	Cumin, ground	6.3 g	0.517
1 Tbs.	Pepper, black	6.3 g	0.517
½ cup	Red wine, your preference	125.0 ml	10.258
2-2/3 lb	← Totals →	1.2 Kg	100%

* 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 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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