

## Smoked Tennessee Country Sausage

U.S.	Ingredient	Metric	Percent
5 lb.	Pork shoulder	2268.0 g	
2½ Tbs.	Salt	56.0 g	2.5
4 Tbs.	Paprika, smoked	22.5 g	1.0
5 tsp.	Garlic powder	15.0 g	0.7
5 tsp.	Pepper flakes, red, hot	12.0 g	0.5
1 Tbs.	Sugar, brown	11.0 g	0.5
4 tsp.	Pepper, black	8.5 g	0.4
4 Tbs.	Sage	8.5 g	0.4
1 tsp.	Cure #2	5.7 g	0.25
1 Tbs.	Oregano	4.5 g	0.2
¼ cup	JD whiskey	60.0 ml	2.5
	32-35 mm hog casings or muslin bags		

5½ lb.      ← Totals →      2.5 Kg



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

### Method

1. Chill the pork to 40°F and grind through a ¼ plate.
2. Add salt and cure to the ground meat and mix well, set aside in refrigerator while you prepare the spices and casings.
3. Add the paprika, garlic, oregano, sage, and sugar to spice grinder and pulverize.
4. Mix the pepper, pepper flakes, and ground spices with the whiskey; set aside until dissolved.
5. Add everything to the ground, salted meat and mix in well;
6. Stuffing choices: Either 32-35 mm hog casings or muslin bags. Stuff into casing of choice and air dry for at least 2 days in cool area.
7. Cold smoke for about 8 hours until a nice mahogany color develops on the casings.
8. Remove from smoker and hang in very cool larder for one week. Best slowly grilled!

**Len Poli – Copyright © November, 2012. (All rights reserved)  
Sonoma Mountain Sausage Company, Santa Rosa, California**