

Smoked Turkey Sausage

U.S.	Ingredient	Metric	Percent
4.5 lb.	Turkey meat, dark	2050.0 g	54.00
1.5 lb.	Turkey skin [pork fat]	680.0 g	33.00
1½ cups	Cranberries, whole	140.0 g	7.00
½ cup	NF Dry milk	37.5 g	2.00
5 tsp.	Salt	37.0 g	1.75
2 Tbs.	Soy protein powder*	18.0 g	0.75
1 Tbs.	Sodium phosphates	12.5 g	0.60
2 tsp.	Garlic powder	10.0 g	0.50
1 tsp.	Cure #1	5.7 g	0.25
2 tsp.	Black pepper	4.2 g	0.20
¼ tsp.	Rosemary leaf, dry	3.0 g	0.15
1½ tsp.	Marjoram, dried	2.3 g	0.10
1 tsp.	Savory dried	1.5 g	0.07
1 tsp.	Sage, ground	0.7 g	0.03
6.5 lb.	← Totals →	3.0 Kg	100%



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

* You can substitute wheat gluten powder or rice gel binder if you don't have soy protein powder.

Procedure:

1. Bone the turkey and reserve the skin and meat; chill to almost freezing.
2. Grind the turkey meat and skin through a ¼-inch plate.
3. Add the salt, phosphates and cure to the turkey and the skin and mix well until the mass becomes sticky; there may not be enough skin so might have to add some pork fat.
4. Reserve the cranberries. Combine the ground meat with the remaining ingredients and blend all together.
5. *Partially cook* the cranberries with a sugar [to your taste] for several minutes, cool them and add them to the meat; fold them in carefully so as not to break them up too much.
6. Refrigerate for 24 hours to allow the flavors to penetrate the meat.
7. Stuff the mixture into 35-mm hog casings and tie into 6-inch links.
8. Hang the sausage at room temperature until the casings are dry to the touch.
9. Smoke the sausage at 180-190°F to an internal temperature of 160°F.
10. Remove from smoker and plunge into ice water to lower the temperature to about 90°F.
11. Wipe down sausage and allow the casings to dry at room temperature; if not used right away, store in refrigerator for up to two weeks.