

Ukrainian Style Sausage

U.S.	Ingredient	Metric	Percent
3½ lb.	Pork shoulder (75/25%)	1600.0 g	65.00
1½ lb.	Beef chuck, lean	675.0 g	27.00
1 large	Onion, raw	125.0 g	5.00
5 tsp.	Salt	36.0 g	1.50
5 cloves	Garlic, fresh	25.0 g	1.00
1 tsp.	Cure #1	6.0 g	0.25
1 tsp.	Pepper, black, ground	2.0 g	0.08
1 tsp.	Coriander, crushed	1.8 g	0.07
1 tsp.	Marjoram, ground	1.5 g	0.06
¼ tsp.	Bay leaves, ground	0.6 g	0.02

35 mm Hog casings

5 lb. ← Totals → **2.5 Kg 100 %**

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

Method:

1. Chill the meats until partially frozen.
2. Grind the pork twice through a medium ¼-inch plate.
3. Dice the beef into ½-inch cubes and mix it with the ground pork.
4. Add the cure, salt and pepper, mixing all ingredients thoroughly, until the meats become "sticky".
5. Chop the onion very fine, mash the garlic and add them along with the marjoram, bay, and coriander to the meats.
6. Stuff into 35 mm hog casings and tie off into 16-inch sausage rings.
7. Refrigerate and allow to age for 24 hours.
8. To cook, poach in 180°F water for 15 minutes; allow them to dry thoroughly, preferably overnight.
9. Place sausage rings in the 160°F smoker and smoke until desired color.



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Sonoma Mountain Sausage Company
Sonoma, California - July 2007