

Garlic Sausage French Farmer's Style

Saucisse de fermier à l'ail



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

U.S.	Ingredient	Metric
3¼ lb.	Pork shoulder	1500.0 g
1 Tbs.	Salt, table	22.0 g
1½ tsp.	Sugar, table	6.5 g
1 clove	Garlic, minced	5.0 g
1 Tbs.	Chives, chopped, dry	2.0 g
¾ tsp	Pepper, white	2.0 g
¼ tsp.	Mustard seed, ground	1.7 g
½ tsp.	Tarragon, dry	1.7 g
2 tsp.	Chervil, dry	1.5 g
2 Tbs.	Wine, white, dry	30.0 ml
	32 mm hog casings	



3.5 lb. ← Totals → 1.6 K g



Procedure:

1. Cut the pork into 2-inch cubes; chill to 37 °F.
2. Grind the pork through a ¼-inch plate.
3. Add all the rest of the ingredients to the ground meat and mix well.
4. Stuff into casings and twist into 4-inch links.
5. Refrigerate for up to 5 days or freeze up to 30 days.

Len Poli – <http://lpoli.50webs.com>

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Sonoma Mountain Sausage Company - Santa Rosa, California

