

Shepard's Sausage Salamella di Pastore

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

U.S.	Ingredient	Metric
3 ½ lb.	Lamb (lean)	1600.0 g
1 ½ lb.	Pork fat	575.0 g
5 tsp.	Salt, table	37.0 g
1 tsp.	Cure#2	6.0 g
1 Tbs.	Fennel, seeds	6.0 g
2 tsp.	Pepper, white -ground	5.0 g
1 clove	Garlic, minced	5.0 g
2½ tsp	Coriander, seeds-ground	4.5 g
2 tsp.	Juniper berries-ground	3.0 g
¼ cup	Wine, red	60.0 ml
	42 mm hog casings	
5 lb.	← Totals →	2.25 Kg



Procedure:

1. Add the minced garlic to the wine; set aside for later.
2. Trim the meat; cut into chunks
3. Mix the wine with crushed juniper berries
4. Transfer the meat into a brew of red wine and juniper berries
5. Hold the meat for a whole night
6. Grind the meat and the fat through a medium plate.
(original formula calls for lamb fat, I prefer pork fat)
7. Add the curing salts and the flavored wine.
8. Mix in the salt and spices
9. Stuff into hog casings
10. Tie with twine
11. Cold smoke with juniper & oak wood for 5 hours.
12. Hold for 15 days at at 60°F with a RH of 65%.

An ancient traditional Abruzzese sausage of shepherds that moved of flocks to new pasture. The sausage is made from of lean cuts of sheep and lard, then cold smoked with oak and juniper woods.

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