Chili Pepper Sausage

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

Method:

1. Chill and grind the pork through a fine plate; then regrind.
2. Add the ground meats and salt; mix very well together-refrigerate for 2 hrs.
3. Mince the Scotch Bonnet, rosemary and cilantro.
4. Grind all the dry spices (except the cracked peppercorns) in a spice mill until powdered.
5. Mix the dry and fresh flavorings into the meat paste (use gloves!) for 3-4 minutes
6. Stuff into casings and link off into 6-inch sausages.
7. Allow the surface to dry before cooking or smoking.
8. Smoke if desired.

Note:
Of course, you can vary the amount of chilies according to your preferences; but by my taste, these are fairly hot! (but that depends upon your tolerance).

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