

Chipolata Sausage – English Sausage

U.S.	Ingredient	Metric
4½ lb.	Pork shoulder	2000.0 g
½ lb.	Pork fat	200.0 g
5 tsp.	Breadcrumbs, toasted*	40.0 g
3½ tsp.	Salt	25.0 g
1 Tbs.	Onion powder	6.0 g
1 tsp.	Pepper, white, ground	2.0 g
¼ tsp.	Sodium erythorbate	1.0 g
½ tsp.	Coriander, ground	1.0 g
½ tsp.	Paprika, ground	1.0 g
½ tsp.	Nutmeg, ground	0.8 g
½ tsp.	Thyme, ground	0.5 g
¼ tsp.	Pepper, red ground**	0.5 g
	28mm sheep casings	
5 lb.	← Totals →	2.3 kg



Note: I used metric weight/volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurement.

* Breadcrumbs are used instead of rusk, which is traditional. You could substitute ground zwieback for the breadcrumbs. Rusk (breadcrumb) is a traditional “filler” in English-type sausages; in my opinion, you could leave it out.

**Red pepper (40K Scoville units) is optional

Method:

1. Chill meats to just above freezing; then grind through 1/8” plate (4 mm).
2. Toast bread crumbs at 350°F (176°C) for 4 minutes.
3. Add all the ingredients to the ground meats and mix well. Refrigerate while preparing the casings.
4. Soak 28 mm sheep casings in tepid water for 1 hour.
5. Stuff meat paste into prepared casings and tie off in 2” (50mm) lengths.
6. Cook before eating.

Len Poli – Sonoma, California

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