

Fresh Garlic Sausage

| U.S. | Ingredient | Metric | Percent |
|---------|-----------------------|----------|---------|
| 5 lb. | Pork | 2270.0 g | 92.033 |
| 1 cup | Wine, white, dry | 125.0 ml | 5.068 |
| 5 tsp. | Salt | 35.0 g | 1.419 |
| 2 Tbs. | Garlic, fresh minced* | 16.0 g | 0.649 |
| 2 tsp | Sugar | 8.5 g | 0.345 |
| 2 tsp. | Onion powder | 5.5 g | 0.223 |
| 1½ tsp. | Pepper, black | 3.5 g | 0.142 |
| ¾ tsp. | Coriander, ground | 1.5 g | 0.061 |
| ¾ tsp. | Nutmeg, ground | 1.5 g | 0.061 |

32 mm hog casings

5¼ lb. ← Totals → 2.5 Kg 100%

* Increase or decrease as desired!

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

METHOD:

1. Cut the meat into 2 inch pieces and partially freeze.
2. Grind the pork using a disk with 3/8" (10 mm) diameter holes.
3. Combine the meat with the salt, and the remaining ingredients.
4. Stuff the casing loosely; do not overfill the casings.
5. Twist the sausage casing to make 5" long sausages.
6. Puncture any visible air bubbles with a sharp needle.
7. Allow to dry at room temperature for several hours.
8. Refrigerate for up to 4 days or vacuum pack and freeze.



Len Poli – Sonoma Mountain Sausage Company
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