

Len's Super Hot Links

U.S.	Ingredients	Metric	Percent
2½ lb.	Pork Trim (60/40)	1134.0 g	50.00
2½ lb.	Beef, chuck	1134.0 g	50.00
2 Tbs.	Corn Syrup Solids	50.0 g	2.25
2 oz.	Jalapeño chilies	57.0 g	2.50
2 Tbs.	Salt	44.0 g	2.00
1½ oz.	Habanera chilies	42.5 g	1.85
6 Tbs.	Paprika	36.0 g	1.60
2 Tbs.	Onion powder	16.0 g	0.70
2 Tbs.	Mustard seed	14.0 g	0.60
1 Tbs.	Sugar, brown	11.0 g	0.50
1 Tbs.	Sausage phosphates	10.0 g	0.45
1 Tbs.	Garlic powder	9.0 g	0.40
1 Tbs.	Anise	6.0 g	0.26
1 Tbs.	Pepper, black	6.0 g	0.26
1 tsp.	Cure #1	5.7 g	0.25
2 tsp.	Coriander	4.0 g	0.20
½ cup	Ice water		
	32 mm casings		



5½ lb. ← Totals → 2.5 Kg 100%

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

Method:

1. Chill the meats to 40°F [4.4°C].
2. Grind the meats together through a medium [¾-inch or 10mm] plate.
3. Stem the chilies, retain the seeds and chop to a fine mince.
4. Hold the mustard seeds aside and add all the remaining dry ingredients to a spice grinder and pulverize to a fine powder.
5. Sprinkle the ground ingredients, mustard and ice water over the meat and mix well.
6. Re-rind the mixture through the medium plate; then, regrind through a fine plate.
7. Stuff into 34mm hog casings and tie off in 6-inch links.
8. Hang casings at room temperature until outer surface is dry.
9. Place in 150°F (65°C) pre-heated smoker for about a ½ hour; raise the temperature to 180°F (82°C) and smoke until internal temp is 160°F (71°C).
10. Plunge in ice water to stop cooking, then, dip in boiling water to shrink the casings.

Len Poli – Sonoma Mountain Sausages - Sonoma, California
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