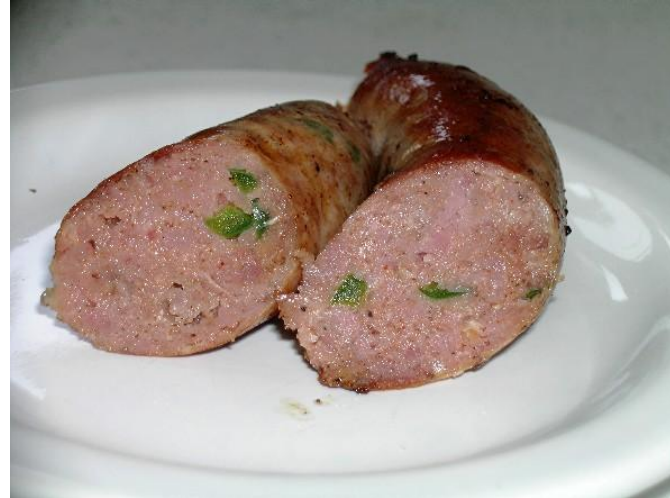


# Jalapeno Sausage

| U.S.    | Ingredient              | Metric   | Percent |
|---------|-------------------------|----------|---------|
| 4 lb.   | Pork shoulder           | 1800.0 g | 72.0    |
| 1 lb.   | Bacon                   | 455.0 g  | 18.0    |
| 6       | Jalapeno peppers, fresh | 150.0 g  | 6.0     |
| 5 tsp.  | Salt                    | 37.0 g   | 1.5     |
| 4 tsp.  | Sugar, dark brown       | 15.0 g   | 0.6     |
| 2½ tsp. | Pepper, black, ground   | 6.5 g    | 0.3     |
| 1 Tbs.  | Paprika, smoked         | 6.5 g    | 0.3     |
| 1½ tsp. | Garlic, dry-granulated  | 6.5 g    | 0.3     |
| 1 tsp.  | Cure #1                 | 6.0 g    | 0.2     |
| 1½ tsp. | Oregano, Mexican*       | 2.3 g    | 0.1     |
|         | 32mm hog casings        |          |         |



**5 lb.            ← Totals →            2.4 Kg    100%**

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

*\* Mexican oregano has a stronger taste than Mediterranean oregano!*

## Method:

1. Cube and then chill the pork and bacon until partially frozen.
2. Grind the meats through a ¼-inch [6.5mm] plate.
3. Add the salt and the cure to the meats and mix until the entire mass becomes quite "sticky".
4. De-seed and de-vein the jalapeño peppers and dice to a desired size and add them, along with the remaining ingredients, to the ground meat. [optional-leave veins and seeds in for a hotter link or increase the amount of peppers]
5. Stuff sausage meat into casings and tie off into 5-inch links.
6. Hang sausages in cool draft until the casings are dry.
7. Store in the refrigerator until ready to cook or grill them.

**Len Poli – Copyright © (All rights reserved)  
Sonoma Mountain Sausage Company  
Sonoma, California - September 2007**