

## Irish Whiskey Sausage – Len’s Recipe

U.S.	Ingredient	Metric	Percent
5 lb.	Pork Shoulder	2270.0 g	92.17
½ cup.	Irish Oats*	100.0 ml	4.00
5 tsp.	Salt	36.0 g	1.50
¼ cup	Bushmills Irish Cream	50.0 ml	2.00
1 Tbs.	Onion powder	2.5 g	0.10
1¼ tsp.	Ginger, ground	2.2 g	0.09
½ tsp.	Pepper, White, ground	1.2 g	0.05
¼ tsp.	Mace, ground	0.5 g	0.02
½ tsp.	Sage, ground	0.5 g	0.02
	28 mm sheep casings		

**5¼ lb.**      ← Totals →      **2.5 Kg 100%**

\*If you don’t have Irish oats, use old-fashioned oats and pulse in a spice mill several seconds



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

### Method:

1. Cube and chill the pork to partial freezing; grind through the small ¼” (6.5mm) two times.
2. Soak the oats in the Irish Cream liqueur for 10 minutes and then add in the remaining ingredients to the soaking oats.
3. Stir well to form a smooth paste. (It may be necessary to add about ¼ cup of water.)
4. Add paste to the ground meat and mix well.
5. Stuff the meat paste into sheep casings and link into 4-inch sausages.

**Len Poli – Sonoma, California**

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