NORWEGIAN POTATO SAUSAGE
NORSK POTET PØLSE

PREPARATION:

1. Grind the pork and pork fat through a 6.5mm (¼ inch) grinder plate.
2. Run the potatoes through 10mm (⅜ inch) grinder plate.
3. Mix potatoes, meat, backfat, salt, spices and pearl barley in a bowl.
4. Add the milk powder; if too dry add a bit of ice water until the meat is somewhat loose.
5. Stuff the sausage into 32 mm casing and tie off into 6- to 7-inch links.
6. The sausages can be grilled, fried or baked.

This formulation will make approximately 5 lb. potato sausages. This sausage’s texture is much softer than most other sausages because of the large amount of cereal grain and milk used. It is mildly spiced, with a hint of allspice.

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