

Salsiccia Greca



A Greek-style Italian Sausage that is popular with many people in Southern Italy. It uses the Greek spices of oregano, anise, lemon and orange to subtly flavor the meat.

U.S.	Ingredient	Metric	Percent
5 lb.	Pork shoulder	2270.0 g	100.00
5 tsp.	Salt	36.5 g	1.50
5 tsp.	Sugar	20.0 g	0.80
1 Tbs.	Orange zest	12.0 g	0.50
1 Tbs.	Lemon zest	12.0 g	0.50
1½ tsp.	Garlic, minced	4.5 g	0.20
¼ tsp.	Coriander, ground	3.0 g	0.12
1 tsp.	Pepper, black, coarse	2.5 g	0.10
1 tsp.	Anise ground	2.0 g	0.08
1 tsp.	Oregano	2.0 g	0.08
½ cup	Ice water	125.0 ml	5.00
5 lb.	← Totals →	2.5 Kg	



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

Method:

1. Keep meat cold (<40°F/4°C) at all times.
2. Cut into 2-inch cubes.
3. Grind meat through medium grinder plate (¼-inch).
4. Return the ground meat to refrigerator while you are mixing the spices.
5. Finley grind the dry spices in a spice grinder; dissolve the spices in the ice water
6. Work spice solution well into meat.
7. Stuff into well-rinsed sausage casings (32-35 mm size) and refrigerate.
8. Grill, broil or poach. Eat them within 5 days or vacuum pack and freeze them..

Len Poli – Sonoma Mountain Sausage – Sonoma, California

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