Wine and Cheese Sausage - Salsiccia con Vino e Formaggio

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

* Mix Romano cheese (sheep milk) and Grana or Parmesan (cow’s milk) cheeses-half and half.

Method:

1. Chill the pork to 38°F; cut into cubes and grind through a ¼-inch plate.
2. Cut the cheese into small chunks and process it in a mini-processor to a coarse grating. [Note; you can substitute any type of dry grating cheese; ex. Asiago, Dry Monterey Jack or Manchego cheeses—but for the best results, please don’t use the cheese that comes pre-grated in a “can”.
3. Add all of the ingredients into the ground meat and mix for several minutes.
4. Stuff into 32 mm hog casings.
5. OPTIONS: Can be prepared as a fresh or cooked sausage, linked or rolled! If cooked, heat to internal temperature of 155°F.
6. To prepare: grill indirectly over a low fire—do not pierce the casings while cooking.

Sonoma Mountain Sausages

5 ¾ lb. ➞ Totals ➔ 2.6 Kg

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