# Italian Sausage

charcuterie DIALED

basis pork shoulder = 1000 g

| | Ingredient | Grams | Baker's | Total | Method |
|---|---|---|---|---|---|
| **1** | pork shoulder, 30% fat, diced | 1000 | 100.0% | 83.9% | Grind meat through medium die. Ensure that the meat stays extremely cold. Put bowl in ice if nessary. |
| **2** | salt | 18.0 | 1.8% | 1.5% | Mix all ingredients with ground meat in stand mixer using the paddle attachment. The meat should begin to look sticky. The length of the mix will determine the texture of the final sausage. The longer the mix the denser/chewier the sausage will be. |
| | granulated sugar | 14.5 | 1.5% | 1.2% | |
| | fennel seeds, toasted | 7.0 | 0.70% | 0.59% | |
| | coriander seeds, toasted | 3.5 | 0.35% | 0.29% | |
| | sweet hungarian paprika | 11.0 | 1.1% | 0.92% | |
| | cayenne pepper | 0.5* | 0.05% | 0.04% | |
| | fresh oregano leaves | 11.0 | 1.1% | 0.92% | |
| | fresh basil leaves | 11.0 | 1.1% | 0.92% | |
| | red pepper flakes | 3.0 | 0.30% | 0.25% | |
| | black pepper, coarsely ground | 2.5 | 0.25% | 0.21% | |
| **3** | water, ice | 83.0 | 8.3% | 7.0% | Will the mixer is running slowly add the liquids and continue to mix until the liquid is well incorporated. |
| **4** | red wine vinegar, chilled | 27.0 | 2.7% | 2.3% | Stuff the sausages into hog casings. Refridgerate ***overnight*** uncovered to firm up the casings. |
| | **Total** | **1192** | 119.2% | 100.0% | |

* under 1.0 g: below what the scale weighs reliably