Maple-Bacon Breakfast Sausage

charcuterie DIALED

basis pork shoulder + bacon = 1250 g

	Ingredient	Grams	Baker's	Total	Method
1	pork shoulder, 25% fat, cubed	1000	80.0%	71.2%	Grind meat on smallest die.
	bacon, diced	250	20.0%	17.8%	
2	parsley, chopped	3.0	0.24%	0.21%	Mix ingredients in a bowl to combine.
	salt	11.0	0.88%	0.78%	
	black pepper, coarse grind	1.0	0.08%	0.07%	
	red pepper flakes	2.0	0.16%	0.14%	
	fresh sage, finely chopped	3.0	0.24%	0.21%	
	fresh thyme leaves, finely chopped	3.0	0.24%	0.21%	
	ginger, finely grated	1.0	0.08%	0.07%	
	fenugreek, ground	1.0	0.08%	0.07%	
	nutmeg, ground	1.0	0.08%	0.07%	
3	water, ice	43.0	3.4%	3.1%	Add spice mixture to meat and stir with your hands until well mixed.
	maple syrup	86.0	6.9%	6.1%	
4					Stuff into sheep casings.
5					Cook sausages to internal temperature of *63 °C*
	Total	**1405**	112.4%	100.0%	