

Alsatian Sausage - Saucisses d'Alsace-Lorraine

U.S.	Ingredient	Metric
2 lb.	Pork shoulder, lean	910.0 g
1 lb.	Pork back fat	454.0 g
2 tbsp.	Salt, coarse (kosher)	24.0 g
1/8 tsp.	Ginger, ground	0.3 g
1/2 tsp.	Pepper, black	1.0 g
1/2 tsp.	Sugar, table	6.0 g
1/2 tsp.	Quatra-épices*	1.7 g
1/2 tsp.	Cure #1	3.0 g



3 lb. **←Totals →** 1.4 Kg

Method:

1. Grind the meat and the fat through the fine plate of the grinder.
2. Add ingredients the meat paste, mixing well. Note: If you use table salt, use less than 2 tablespoons; coarse kosher salt is about 1/2 the weight of table salt.
3. Stuff the casings and tie off sausages into 4 inch lengths.
4. Air dry them at 60°F for 24 hours; cover and refrigerate.
5. Cook before eating by either simmering in stock or lightly frying.

* Quatra-épices* = “French spice”. 7 parts black pepper, 1 part each of nutmeg, clove and cinnamon.

Modified from Jane Grigson
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