

# Franco's Cumberland Sausage

From the North of England.....it's based on a traditional recipe and is known locally as Cumberland sausage and is not linked but served in a wheel and bought by length in a butcher's shop.

Recipe by: Franco Sotgiu



U.S.	Ingredient	Metric	Percent
10 lb.	Pork shoulder	4500 g	86.59
3½ oz.	Rusk or breadcrumbs	100 g	1.92
2½ Tbs.	Salt	55 g	1.06
5 tsp.	Pepper black, coarse	10 g	0.19
3 Tbs.	Sage	6 g	0.12
4 tsp.	Marjoram	6 g	0.12
1 Tbs.	Mace	5 g	0.1
2¼ tsp.	Nutmeg	5 g	0.1
2 tsp.	Pepper, white	5 g	0.1
1 ½ tsp.	Dextrose.	5 g	0.1
2 cups	Ice cubes	500 ml	9.62
<b>11.5 lbs</b>	<b>← Totals →</b>	<b>5.1 Kg</b>	<b>100%</b>

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

## Method

1. Mix all the dry ingredients together.
2. Mince meat through coarse plate.
3. Mix all ingredients together and regrind through fine plate.
4. Fill into medium hog casings and serve with mashed potato and onion gravy.

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