

## Pappa Poli's Pickled Sausage

U.S.	Ingredient	Metric	Percent
2¼ lb.	Kielbasa, hot links, etc.	1000.0 g	46.365
2 cups	Vinegar, white	500.0 ml	23.182
1½ cups	Water	375.0 ml	17.387
½ bulb	Onion, purple	150.0 g	6.955
6 cloves	Garlic, cracked	35.0 g	1.623
2 Tbs.	Sugar	26.0 g	1.205
1 Tbs.	Salt	22.0 g	1.02
1 Tbs.	Mustard seed	12.0 g	0.556
1 Tbs.	Pepper, red, flakes	8.0 g	0.371
1 Tbs.	Peppercorns, black	6.0 g	0.278
1 tsp.	Allspice berries	5.0 g	0.232
¼ tsp.	Ginger, chopped fine	5.0 g	0.232
½ Tbs.	Cardamom pods	3.0 g	0.139
2 lvs.	Bay leaf	2.0 g	0.093
¼ stick	Cinnamon bark	2.0 g	0.093
1 pod	Pepper, Dandicut*	2.0 g	0.093
1 Tbs.	Dill weed	1.5 g	0.07
1 star	Star anise	1.3 g	0.06
¼ tsp.	Cloves, whole	1.0 g	0.046
2¼ lb.	<b>Totals →</b>	<b>1 Kg</b>	<b>100.00</b>



Hot pepper of your choice: from cooler to hottest→ for example, Jalapeño, Cayenne, Dandicut, Piquin, Habanero (the habanero is about 40 times hotter than the jalapeño).

### Method:

1. Select the type pre-cooked sausage you prefer and cut it into 1 inch (2.5 cm) long rolls.
2. Cut the onion into 6 wedges.
3. Place cut sausage and onion into a large jar or suitable container.
4. Pour the vinegar into the jar until it is half full.
5. Bring the water to a boil and add the remaining ingredients. Boil for 5 minutes, then off the heat, and allow spice mixture to cool.
6. Strain the spice mixture through a sieve and pour the liquid into the sausage jar. Pick out (for appearance sake) the Dandicut pepper, some of the black pepper, mustard seeds, etc. and add to the jar.
7. Top off the jar with additional vinegar if necessary. Seal the jar and refrigerate for two weeks before eating.

**Len Poli – February, 2005**  
**Sonoma, California**