

Sensational Sausage

Wine-infused Sausages: “Salsiccia Ubriaca”



Angelo Bean's SAUSAGE PHILOSOPHY: Good, Clean, Fair

BERKSHIRE PORK



SAUSAGE INGREDIENTS

- Whole Berkshire pork shoulder
- Ontario VQA wine
- Salt
- Pepper
- Hog casings
- Butt pork shoulder

TOOLS NEEDED

- Sausage grinder: manual/electric to double as a stuffer
- Sharp knife – sharpening stone
- Cutting board
- Large platter
- Twine
- Plastic or SS containers
- Sanitizer solution, gloves, hairnet
- Weigh Scale



CHECK LIST once meat is out of the fridge

- clean and disinfected grinder
- sharp knives
- salt, pepper, wine
- casings soaked in water
- chlorine solution, gloves, hairnet
- twine
- containers
- weigh scale
- space in fridge to accommodate ground meat-sausages
- clean surface to work on

* MEAT MUST BE COLD

REMOVE THE SKIN & BONES

Remove SKIN from whole bershire pork shoulder

Peel off skin a strip at a time

The fat to meat ratio must be calculated

Remove BONES

This step will take practice

Try to yield a nice sized block of meat

Keep in mind that you need long strips of meat to feed into the grinder



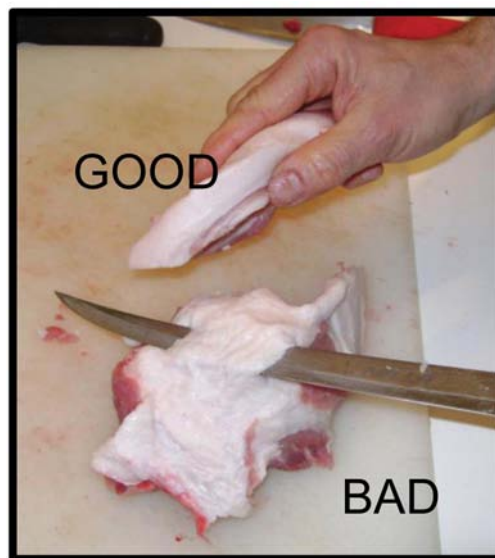
TRIM THE GOOD FAT

CHARACTERISTICS OF GOOD FAT

The solid part on the outside is firm and white

BAD FAT

The sinew in the different parts of the shoulder is slimy and elastic



SELECTIVE TRIMMING



MARBLING

Percentage of Fat 30/100 used



What we discard or use for many other recipes...

FAST & EASY TIP

Buy prepared port shoulder meat for pulled pork: the butt
The fat content of this cut is optimal
Use the whole thing
It has minimal sinew (bad fat) removal



*******CRITICAL CLEANING*******

SANITIZING SOLUTION

Spray sanitizing solution on all utensils, equipment, food contact surfaces such as countertops and cutting boards.
Rinse with warm water

CHLORINE SOLUTION STRENGTH

100 mg/L : half teaspoon bleach in 1 litre of water
Sanitize utensils in the sink
200 mg/L : 1 teaspoon bleach in 1 litre of water
Use spray bottle for sanitizing all surfaces and equipment

SAUSAGE CASING

WHAT TO BUY 32/35 hog casings

WHERE TO BUY IT Your butcher or some Italian butchers & grocery stores

METHOD

Rinse in cold water.

Soak in water and sliced lemon.

The longer they soak the more pliable will be.



Gloves and Hair Nets ARE A MUST!

- Cut pork shoulder in strips
- Remove sinew and glands
- Work clean and fast
- Keep meat in fridge

GRINDING

SALSICCIA UBRIACA is coarse grinded to emulate the “punta di coltello” method used a long time ago before the meat grinder was invented.

Use finer grinding plate for the fat and a larger one for the meat

For this class a basic hand grinder is used.

Keep any meat not immediately used in the fridge.

Beside the food safety factor, the texture of the final product is better if the whole operation is done using cold pork meat.

Semi frozen meat would be ideal



PROPER HAND POSITION FOR GRINDING

Never insert fingers into blade area. Curl fingers into palm.

GRINDING THE MEAT AND FAT

When using a plate with smaller holes the chances of the plate plugging is high. If this happens, you need to be more careful in trimming. Keep the blade sharp.

To rectify the problem remove and clean the plate.



FAT PERCENTAGE

Between 20 and 30% of fat is suggested. Berkshire fat is delicious, you can increase the amount of fat... when buying skin off-deboned shoulder or butt at the supermarket the ratio is perfect.



ADD SEASONING & WINE and then MIX

TIP: Use a good quality wine. (If you wouldn't put it in a glass, don't put it in your sausages.)
Experiment with different varieties and different products; e.g. cider.



Use 1 bottle (750 mL)
for 10 kg sausage

For Salsiccia Ubriaca
use VQA Wine



CHECK FOR CONSISTENCY

Mix meat well with your hands.
Form a ball of meat.
Turn your palm downward.
When meat ball sticks to your palm
...mixture is ready!

***Put tray in fridge if grinder/stuffer
is not ready***



STUFFING & FITTING THE CASING

Remove the plate and knife. Insert plastic stuffing converter, funnel and screw-on sleeve.

Untangle the casings.

Find the opening and immerse so some water goes into it.

Slide over the stuffing funnel until the casing cover all the funnel.

Cut left over casing and immerse in water.



STUFFING THE SAUSAGE

Drop a ball of meat in the grinder opening.

Turn level and push meat down.

When it gets to the funnel opening pinch and old casing.

Turn the level and stuff the casing.

This operation is hard to do by your self. Two people are needed: one to turn the level and stuff the meat balls into the opening and one to stuff the sausages.

Try to stuff as even as you can by holding gently the casing on the funnel.

Until you get good at it is better to be a little loose than to tight.

Stuff until you use all the casing.

Communicate with your partner for speed you are comfortable.

Put the sausage in a container.

Keep casing wet.



MAKING THE LINKS



Place on cutting board (1)

Cut into suitable double lengths for hanging (2)

Pinch the top part of the loop to separate the meat inside the casing. Twist a few times. Pinch and separate again on both sides of the loop every 5 inches. Twist the 2 sides together a few times. (3)

Pull one strand of the sausage into the 2 knotted sausages. Repeat till end. (4)

If there's not enough length at end for a full link, squeeze out the meat and put back into the stuffer (5)

Tie the two end links with string or tie the casing. Tie a string to the top for hanging. (6)

PRESERVE THE LEFTOVER CASING

Clean and disinfect promptly

Rinse and cover left over casings in salt



THE FINISHED PRODUCT

If possible hang for a few hours.

or overnight in a cool ventilated place.

The sausages will be firmer and ready to cut into individual links.

Alternatively put them in freezer and cut and package when semi frozen.

If you cook them right away some might burst the casing.



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