

## Salcicia toscano (Tuscan-style fresh sausage)

U.S.	Ingredient	Metric	Percent
4 lbs	Pork butt, coarse ground	1800.0 g	77.50
1 lb	Pork back fat, coarse ground	450.0 g	19.34
1¼ Tbs.	Salt	27.0 g	1.16
2 Tbs.	Dextrose (glucose)	23.0 g	1.00
1 tsp.	Prague powder #1 (cure)	6.0 g	0.26
1½ tsp.	Black pepper, coarse-crushed	6.0 g	0.26
1 tsp.	Garlic, powdered	4.0 g	0.17
¾ tsp.	Mace	4.0 g	0.17
½ tsp.	Coriander	2.5 g	0.11
¼ tsp.	Cayenne pepper, ground	0.25 g	0.01
	35mm Hog Casings		

**5 lbs**                      **←Totals →**                      **2.3 Kg**



### Method:

1. Using a spice grinder or coffer grinder, pulverize all, except for the black pepper, the dry ingredients.
2. Add all the ingredients, including the black pepper, to the meats and mix well. Use latex gloves when mixing to avoid skin bacteria from contaminating mixture. Keep the meats cold!
3. Preparing 35mm casings by soaking for several hours in fresh water.
4. Stuff into casing and tie off in 4 inch lengths.
5. Dry sausages by hanging at room temperature for 6-8 hours to develop a nice reddish color.
6. Refrigerate and use up in one week or freeze them.

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