

Recipe Name: **Italian Turkey & Sun-Dried Tomato (Aidells)**
 Variation Name:
 Date entered: 8/1/2014 15% max liquid absorption (% of meat weight)(default 15%)
 Date used: 8/1/2014 0% liquid added by packer (% of meat wt.)(default:0%)
For 'skin-on' brined meats, reduce weight entry by 10%

Ingredients:			state: cook before eating	cure not necessary
kg.	est.volume	grams	pct.	item
0.02400	4.02 tsp	24.000	1.33%	salt (non-iodized)
1.58900		1,589.000	87.96%	Turkey (15% fat)
0.00420	1.00 tsp	4.200	0.23%	table sugar
0.06000	60.00 ml	60.000	3.32%	wine (dry white)
0.08600	#N/A	86.000	4.76%	Tomatoes (sun-dried)
0.02250	9.00 tsp	22.500	1.25%	garlic (fresh)
0.01200	6.00 tsp	12.000	0.66%	fennel seed (whole)
0.00650	3.10 tsp	6.500	0.36%	pepper (black)
0.00230	1.00 tsp	2.300	0.13%	pepper (red crushed)
1.8065	total weight, kg.		...Of sausage (ignores casing)	

0.0240	salt weight, kg.	1.33%	salt weight, wt. %	...salt (including cure)
0.00420	sugar weight, kg.	0.23%	sugar weight/wt. %	...sugar (including cure)
		00 ppm	Nitrites (bulk)	
		no nitrate	Nitrates (bulk):	
0.24	est. total fat, kg.	13.2%	fat %	...estimate
1.09	est. total water, kg.	60.1%	water % (natural + packer + recipe liquids)	...estimated water (all forms)

Batch #/Wt/Date:	1	0.516142857	8/1/2014
Cook Note 1	Scaled to one pound		
Cook Note 2	Unusual (but good) flavor. Good for breakfast patties.		
Cook Note 3	<cooking note 3>		
Cook Note 4	<cooking note 4>		

This Recipe - - NOTES: **This Recipe- - Rating:** **Excellent**

Based on Bruce Aidells' "Complete Sausage Book," p. 85, Ten Speed Press, 2000
 No nitrite. Do not smoke.
 If making patties, sear on both sides so they'll hold patty form, then freeze. To eat, thaw, then re-fry or nuke.
 Consider reducing liquid somehow. VERY moist.

Resources casing: best as patties other: <none>

Raw Material Treatment

step 1 Grind boned thighs & skins 3/8", or chop coarsely.
 step 2 <RMT note 2>
 step 3 <RMT note 3>
 step 4 <RMT note 4>

Finished Product Treatment

detail 1 Best as patties.
 detail 2 Very moist. May have to sear to hold shape.
 detail 3 <FPT note 3>

Abstract:

Pickle:

Grind: Grind boned thighs & skins 3/8", or chop coarsely.

2nd Grind:

Mix: Add all ingredients, blend thoroughly.

Stuff & Tie: best as patties

Rest:

Smoke: DO NOT SMOKE

Cool:

Store: 3 days in refrigerator, 2 months frozen

Package: vacuum pack in plastic