

Recipe Name: **Merguez - "Home Sausage Making," Peary & Reavis, p.99**

Variation Name:

Date entered: 5/30/2014 15% max liquid absorption (% of meat weight)(default 15%)

Date used: 5/30/2014 0% liquid added by packer (% of meat wt.)(default:0%)

For 'skin-on' meats, reduce weight entry by 10%

Ingredients:			state: cook before eating	cure not necessary	
kg.	est.volume	grams	pct.	item	(from below) fat: 22.0%, salt: 1.50%
0.01700	2.85 tsp	17.000	1.50%	salt (non-iodized)	nitrite: 00 ppm, nitrate: no nitrate
1.00000		1,000.000	88.04%	Lamb	note <ingredient 3>
0.08900	89.00 ml	89.000	7.84%	water	note <ingredient 15>
0.00053	.25 tsp	0.525	0.05%	pepper (black)	note <ingredient 19>
0.00270	1.50 tsp	2.700	0.24%	cayenne (ground)	note <ingredient 20>
0.00315	1.50 tsp	3.150	0.28%	cumin (ground)	note <ingredient 21>
0.01103	5.25 tsp	11.025	0.97%	paprika sweet	note <ingredient 22>
0.00500	2.00 tsp	5.000	0.44%	garlic (fresh)	note <ingredient 23>
0.00518	2.25 tsp	5.175	0.46%	sumac	note <ingredient 24>
0.00095	.50 tsp	0.950	0.08%	anise	note <ingredient 25>
0.00075	.50 tsp	0.750	0.07%	oregano	note <ingredient 26>
0.00053	.25 tsp	0.525	0.05%	quatre epices	note <ingredient 27>
1.1358	total weight, kg.		...of sausage (ignores casing)		

0.0170	salt weight, kg.	1.50%	salt weight, wt. %	...salt (including cure)
-	sugar weight, kg.	0.00%	sugar weight/wt. %	...sugar (including cure)
			00 ppm Nitrites (bulk)	
			no nitrate Nitrates (bulk):	
0.25	est. total fat, kg.	22.0%	fat %	...estimate
0.79	est. total water, kg.	69.5%	water % (natural + packer + recipe liquids)	...estimated water (all forms)

Batch #/Wt/Date:	1	1.1358	5/30/2014
Cook Note 1	Added salt, garlic to published recipe, based on comparison.		
Cook Note 2	Uses sumac		
Cook Note 3	<cooking note 3>		
Cook Note 4	<cooking note 4>		

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

Built-in harissa.

Fried, tastes great!

Freeze in bags of 6 sticks, 19 mm collagen x 6"

<cooking note 4>

Resources casing: 19 mm sheep other: 5" links (or 8" - 10") Collagen OK too.

Raw Material Treatment

step 1 Cut meat into 1" cubes. Dissolve salt in water. Mix in spices. Chill.

step 2 Grind medium. Chill.

step 3 <RMT note 3>

step 4 <RMT note 4>

Finished Product Treatment

detail 1 Stuff into sheep casing, 5" links (or 8" to 10")

detail 2 Store up to 3 days in refrigerator, or freeze.

detail 3 Freeze in bags of 6. Great when fried.

Abstract:

Pickle: Cut meat into 1" cubes. Dissolve salt in water. Mix in spices. Chill.

Grind: Medium grind.

2nd Grind: abstract note <2nd Grind:>

Mix: Mix until bind develops.

Stuff & Tie: sheep casing. 5" links (or 8" - 10") Collagen okay too.

Rest: abstract note <Rest:>

Smoke: NO SMOKE

Cool: abstract note <Cool:>

Store: up to 3 days. Freeze in bags of 6.

Package: vacuum pack