

Sopressata (Dry-Cured Hot Pork Sausage) from Chuckwagon

<http://www.sausagemaker.com/Articles.asp?ID=287>

Here's a Sopressata fermented sausage recipe from Chuckwagon, picked up by the folks at Sausagemaker in Buffalo, NY. Casing (synthetic or natural can be ordered from them (see below).

- 8 lbs. Pork Butt
- 2 lbs. Pork Back Fat
- 7-1/2 tblspns Salt
- 2 level tspns Instacure #2
- 3 tblspns. Powdered Dextrose
- 1 tblspn. Black Pepper (finely ground)
- 2 tblspns. Whole Black Peppercorns
- 2-1/2 tspns. Red Pepper Flakes
- 1 tspn. Ground White Pepper
- ½ cup Corn Syrup Solids
- 2 tspns. Garlic Powder
- 1 tspn. Chili Powder

Freeze the fat before grinding it. Keep the meat nearly frozen and work with small batches from the refrigerator. Grind the pork through a ½" plate, mix the Instacure #2 in a little water for even distribution, and add it to the sausage. Using a sharp knife, cut the frozen back fat into ½" dice. Place the diced fat back into the freezer. Add the remaining ingredients (except the frozen fat) to the meat mixture and distribute them well. Mix the meat until the myosin develops the primary bind and a sticky meat paste forms. When pulled apart, the meat should show soft peaks.

Pack the meat into a lug, refrigerating it for 60 hours to ferment. Remove the meat and regrind it through a 3/8" plate. Fold the frozen diced fat into the sausage loosely with your hands. Stuff the sausage into 2-3/8" (61 mm.) mahogany colored synthetic fibrous casing (Sausagemaker #26100) or medium hog middles (Sausagemaker #21500) about a foot long, drying them 48 hours at 65°F. (18°C.). Hog middles are sold in "sets" about seven feet long. Rinse them well before using them.

Next, cold-smoke (below 65°F.) the sausages 60 hours in 80% relative humidity for great mahogany color and flavor. Finally, place them into a cooler at 50°F. (10°C.) in 75-80% relative humidity up to ten weeks. Inspect the casings daily and wipe off any colored mold with a little vinegar on a cloth. Mold on sausage must be white in color. When safely lower than .85 Aw, the Sopressata will have lost about thirty percent of its original weight and should now weigh only about 7 lbs.

Best wishes, Chuckwagon