

Carlo Gervasoni's Recipe (100 LBS.
Recipe for Italian Sausage } 45 KG.

Generally 50/50 Beef & Pork CAN BE 60/40 EITHER WAY.
REMOVE AS MUCH BEEF FAT, SINEWS & GRISTLE AS POSSIBLE
MOST PORK CAN BE USED, EXCEPT SINEWS & FLABBY FATS.

INGREDIENTS FOR 100^{LB} BATCH. - METRIC (COMPARISON) 45 KG.

30 OZ SALT	850 GRAMS
4 OZ WHITE PEPPER	113 "
2 OZ CINNAMON	57 "
4 OZ MIXED SPICE	113 "
$\frac{1}{2}$ OZ GROUND NUTMEG	14 "
$\frac{1}{2}$ OZ GROUND CLOVES	14 "
12 OZ GARLIC	350 "
$\frac{1}{2}$ GALLON RED WINE	2.25 LITRE

FOR DRINK. 2 OZ SALT PETRE 56 GRAMS (HARD TO OBTAIN & NOT REALLY NECESSARY)

MEATS. BEEF.

AFTER CUTTING FAT SINEWS & GRISTLE AWAY. BEEF IS MINCED THROUGH A MINCER WITH ABOUT $\frac{3}{16}$ " HOLES IN THE MINCER PLATE.

PORK PORK IS MUCH EASIER TO PREPARE NOT MUCH SINEW ECT TO CUT OUT - CUT INTO SMALL CHUNKS & PUT THROUGH A MINCER WITH $\frac{3}{8}$ " OR $\frac{1}{2}$ " HOLES IN PLATE. - AFTER MINCING OF BOTH MEATS PUT BOTH INTO LARGE ENOUGH MIXING CONTAINER + MIX THEM THOROUGHLY SIMILAR TO KNEADING BREAD. WHEN MIXED WELL SPREAD ALL OVER BOTTOM OF TROUGH EVENLY + FINGER SPIKE HOLES IN IT IN PREPARATION FOR ADDING INGREDIENTS

INGREDIENTS

Mix Salt, PEPPER, CINNAMON, NUTMEG, SPICES, CLOVES IN A BOWL SEVERAL TIMES EITHER BY HAND OR THROUGH A FLOUR SIFTER IS BETTER. WHEN THOROUGHLY MIXED THIS CAN BE SPRINKLED OVER THE MEAT AND MIXED AT LEAST ONCE BEFORE ADDING THE WINE WITH GARLIC OR BROTH.

WINE & GARLIC

THE GARLIC IS PEELED AND MINCED AND TIED IN A CLOTH BAG SO AS GARLIC FLESH CAN ESCAPE. - THE WINE IS PUT INTO A SAUCEPAN & HEATED TO BLOOD TEMPERATURE OR WHEN FROTH JUST APPEARS ON TOP OF WINE. AND THE BAG OF GARLIC BEING SUBMERGED IN THE WINE FROM THE START. OCCASIONALLY LIFT THE BAG OUT & SQUEEZE SO AS TO GET GARLIC JUICE OUT OF BAG BUT DO NOT BURST THE GARLIC FLESH OUT. - DO NOT LET THE WINE BOIL. (ADDED TO WINE IF USED)

BROTH FOR ADDITIONAL MIXING

MAKE BROTH FROM BEEF BONES & SCIM MOST OF THE FAT OFF THE TOP OF THE BROTH AS IT COOLS DOWN. TO BE WARMED UP LATER FOR MIXING. BUT ONLY TO BLOOD TEMPERATURE WHEN ADDING TO MEATS.

SAUSAGE SKINS (PIG RUNNERS)

SAUSAGE SKINS ARE CLEANED PIG RUNNER AND A SET WHICH IS TIED UP WHEN CLEANED. USUALLY MAKES ABOUT 50 TO 60 LBS PER SET. THE RUNNERS ARE SOFTENED SO ITS WISE TO RUN LUKE WARM WATER THROUGH THEM BY PUTTING OVER THE SINK TAP. THEN CUT SECTION OFF ABOUT 3' TO 4' LONG.

PROCEDURE

HAVING ALL THE PREVIOUS WORK DONE THEN ADD THE WINE (NOT TOO HOT) WITH THE GARLIC FLAVOURING OBTAINED FROM SQUEEZING OUT & DISCARD THE GARLIC FLESH. POUR THIS EVENLY OVER THE MEAT & THOROUGHLY HAND MIX OVER & OVER IF THE MEAT IS FOUND HARD TO KNEAD AFTER TWO OR THREE TURNS OVER - ADD SOME LUKE WARM BROTH. IT IS WISE TO LEAVE IT STAND FOR ABOUT A HOUR OR OVERNIGHT BETTER TO ALLOW FLAVOUR TO PENETRATE THE MEATS. - NEXT MORNING MIX ONCE MORE ADD WARM BROTH AGAIN IF NECESSARY - THEN PAT MEAT INTO MEAT BALLS ABOUT 4" IN DIAMETER - IF A SAUSAGE MACHINE IS USED FOR FILLING THE RUNNERS. DO NOT PACK TOO TIGHTLY INTO RUNNERS AS THEY WILL BURST WHEN TIEING - TIE ABOUT 4 TO 5' LONG OR MEAT CAN BE USED AS PATTIES. NOTE DO NOT HAVE WATER TOO HOT CONTAINING RUNNERS OR THEY WILL BURST ALSO. -

THIS WAS COMPILED BY CONVERSATION BETWEEN MAURIE GERVASONI & HIS FATHER CARLO GERVASONI TO ENSURE THE THOROUGH METHOD OF SAUSAGE MAKING COULD BE REMEMBERED, IN 1965. AT YANDOOT CREEK.

COOKING BY BOILING.
COOK FOR 10 MINUTES PRECISELY, WHEN AROMA COMES OUT OF POT SAUGES ARE COOKED SPIKE SAUSAGE TO RELEASE EXCESS JUICE SLICE DOWN CENTRE & PEEL SKIN OFF.
EAT WITH BREAD OR VEGETABLES.

M. Gervasoni
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