

Deejay's Capricolla Ham

Meat Mixture

8 to 9 lbs well trimmed Pork Butt
2 teaspoons Corriander
2 teaspoons White Pepper
1 teaspoon Garlic Powder
1 teaspoon Ground Mace
2 tablespoons white table Sugar
2-1/2 tablespoons Salt
1 tablespoon Amesphos
Prague Powder #1 (amount/lbs meat)
1 teaspoon Juniper Berries (optional)
* 2 teaspoons Citric Acid



For Outer Coating (not meat)

2 tablespoons Black pepper
2 tablespoons Paprika
1 tablespoon Crushed Fennel Seeds

Chill meat until stiff but not quite frozen and trim most of the fat.
Cut into strips about 1 inch wide, 2 inches across and 2 inches long. Don't worry about the smaller chunks just throw them in there!

Premix spices and then add to meat. Mix well!
Refrigerate meat mixture for 24 hours in an air tight plastic bag.

Next day:

Dust meat with 1/2 tablespoon of unflavored gelatin powder (Knox)

Lay meat mixture about the size of your casing on plastic wrap and dust with pepper and fennel mixture all the way around the meat. Roll meat to help shape sausage.

Stuff into 4" to 5" artificial casing.

Prick surface of casing to release air. Roll to shape pack meat down and to remove air pockets.

Bake or smoke at 180°F degrees for about 4 hours to achieve an internal temperature 155°F.

Note: This sausage was not smoked

* if you choose to smoke this sausage use only encapsulated citric Acid