

New Jersey Pork Roll (Taylor Pork Roll knock-off)

Folks from the East Coast know that this is the king of sausages whether it is eaten for breakfast or lunch. It is very difficult and expensive to obtain in other parts of the country.

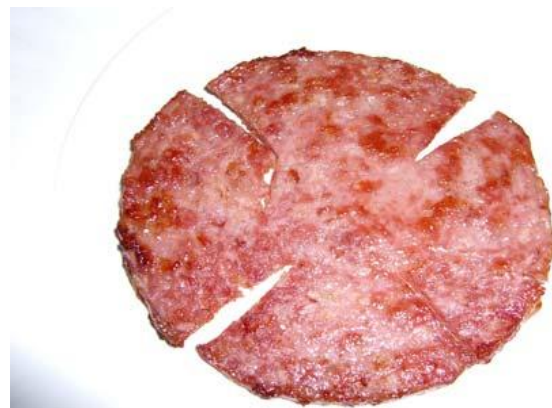
U.S.	Ingredient	Metric	Percent
7 lb.	Pork butt (shoulder), 20% fat	3175.0 g	67.70
3 lb.	Bacon ends/pieces, usually fatty	1361.0 g	29.00
6 tsp.	Kosher salt	24.0 g	0.51
3 Tbs.	Dextrose	18.0 g	0.38
1¼ tsp.	Cure #1	10.5 g	0.22
4½ tsp.	Pepper, white	10.8 g	0.23
6 tsp.	Porto wine	90.0 ml	1.90
1 Tbs.	Maple powder*, optional	10.0 g	0.21
¼ tsp.	LHP or other starter culture	0.4 g	0.01
	Fibrous casings, 3½”–4” diameter (100 mm)		
10¼ lb.	← Totals →	4.7 Kg	100%



Maple powder available from:

http://www.suttonsbayspices.com/Flavored_Powders/Maple_Flavor_Granules.html

1. Partially freeze pork and bacon.
2. Grind bacon using the finest plate, i.e., 4mm.
3. Grind cubed pork butt with 3/16” (4.8mm) plate.
4. Mix the above together.
5. Mix ground butt, bacon and all spices, cure and Porto until the mixture is sticky.
6. Add the starter culture to ¼ cup pure water. Wait a few minutes, and then add the starter culture mix to the above. Mix well.
7. Stuff the mixture into 90-100mm fibrous casings.
8. Hold at 85°F and 75-80% humidity for 12 hours. You may go as long as 24 hours, but the finished product will be more tangy.
9. Unless you used waterproof casings (impossible to find in the U.S.*), seal the sausages in seal-a-meal type vacuum packages prior to next step.
10. Poach in 160° to 170°F water until internal temperature reaches 152°F, around 90 minutes. Quickly cool in iced water until internal temperature is below 120°F.
11. Slice into desired thickness, place in cold frying pan and fry to desired doneness.



Notes:

* Available from Stuffer's.com (BC, Canada)

Search Google for Taylor Pork Roll to find recipes and other information regarding this wonderful sausage. You may smoke this for several hours if desired; some of the other Jersey Pork Rolls are smoked. The original Taylor brand is not.

**Rudy Reichelt (CDR/USN/retired), Sandpoint, Idaho
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