

Beef Sausage Meat Reduction

Introduction

Sausage making is a traditional preservation technique dating back centuries, designed to maximize flavor, texture, and shelf life. This preparation focuses on building deep Maillard-driven complexity through roasted vegetables and rich beef fat integration. In this recipe **SHO - Concentrated Dark Stock** is used for reinforcing and enhancing the meaty base. The stock intensifies umami depth and delivers long-cooked roasted notes that amplify the natural richness of the beef. The UVP of **SHO** in this application is its ability to elevate protein-forward preparations without adding excess liquid, allowing the sausage to retain structure while developing a pronounced savory character.

Recipe Details

Yield/Servings: 10 servings (Approx. 150g per serving)

Allergens: None declared (check sausage casings for potential allergens)

Prep Time: 30 minutes

Cook Time: 45 minutes

Total Time: 1 hour 15 minutes

Ingredients

Ingredient	Quantity (g)
SHO - Concentrated Dark Stock	80
Beef chuck	1000
Beef tallow	200
Yellow onion	150
Red beetroot	150
Green cabbage	150
Black pepper	4

Instructions

1. Peel the onion and beetroot. Wash the cabbage thoroughly. Chop all vegetables into uniform pieces suitable for roasting.
2. Season the vegetables with 20 grams of **SHO - Concentrated Dark Stock** and mix evenly to coat.
3. Roast at 180°C for approximately 45 minutes, or until fully cooked and lightly caramelized.

4. Allow vegetables to cool slightly. Peel the beetroot if needed and roughly chop all roasted vegetables.
5. Pass the beef chuck, beef tallow, and roasted vegetables through a meat grinder using a medium plate.
6. Incorporate the remaining **SHO - Concentrated Dark Stock** and black pepper. Mix thoroughly until a uniform farce develops.
7. Fill sausage casings using a sausage stuffer, ensuring even pressure to avoid air pockets. Twist into equal portions.

Tips and Notes

For improved texture, chill the meat and grinding equipment before processing.

A finer grind can be achieved by passing the mixture through the grinder twice.

Allow sausages to rest under refrigeration for 12–24 hours to enhance flavor integration.

Suitable for grilling, pan-roasting, or slow cooking applications.