CHAPTER 12: SAUSAGES

True/False Questions

_____ 1. A forcemeat is a mixture of highly seasoned, lean ground meat blended together in a special way.

_____ 2. All manufactured sausage casings are made from synthetic materials.

_____ 3. The sole function of a sausage casing is to hold the forcemeat together during cooking.

_____ 4. Small pieces of food mixed into a forcemeat are called internal garnishes.

_____ 5. Forcemeats for emulsified sausages are prepared in a meat grinder.

_____ 6. Forcemeats for cured and dried sausages include Prague Powder #1.

_____ 7. Smoked sausages are always cured before undergoing the smoking process.

_____ 8. Emulsified sausages are the easiest type to prepare and are, therefore, recommended for beginning sausage makers.

_____ 9. Certified pork is safe to use in products that are eaten without being cooked.

_____ 10. Salt fatback is acceptable for use in sausage forcemeats so long as the amount of salt in the formula is reduced accordingly.

_____ 11. Dextrose is a synthetic souring agent that reproduces flavors produced by the action of bacteria in traditionally fermented sausages.

_____ 12. A food processor is the best choice for preparing standard-grind sausages.

_____ 13. Thorough mixing of forcemeats is essential for both protein development and emulsification.

_____ 14. Meats and fat for forcemeats should be at room temperature.

_____ 15. Liquid is undesirable in forcemeats because it interferes with emulsification.

_____ 16. Pre-seasoning of meats to be used in forcemeats results in better flavor, but is optional.

_____ 17. Always begin grinding meats and fat through the coarse die of the grinder.

_____ 18. Emulsified forcemeats are first processed in a meat grinder and then transferred to an electric mixer to complete the emulsion.

_____ 19. Both protein development and emulsification create a forcemeat’s primary bind.

_____ 20. Sausage forcemeats should be rested in the refrigerator 6 to 8 hours before encasing.
21. Sausages should be cooked by high heat methods until well done.

22. A drying chamber for sausages should have the lowest possible level of humidity to ensure rapid drying.

23. If a cut-open, dried sausage looks raw in the center but otherwise looks and smells good, you should simply continue the drying process.

24. Store dried and smoked sausages tightly wrapped in plastic film in the coldest part of the refrigerator.

25. A large batch of forcemeat can be modified into several different products by dividing it into portions and adding different internal garnishes to each portion.

**Multiple-Choice Questions**

1. Which sausage element is optional?
   a. forcemeat
   b. casing
   c. internal garnish
   d. none of the above
   e. Both b and c

2. Which products is *not* an emulsified sausage?
   a. frankfurters
   b. kielbasa
   c. weisswurst
   d. German bologna

3. Which fat is *not* appropriate for use in sausage forcemeats?
   a. salted pork fatback
   b. pork jowl fat
   c. rendered chicken fat
   d. pork trim fat
   e. Both a and c
   f. Both c and d

4. To achieve an exceptionally moist mouthfeel without over-sweetening, add _________ to sausage forcemeats.
   a. glucose
   b. brown sugar
   c. honey
   d. dextrose
5. Which type of casing is used to make small breakfast sausage links?
   a. hog casings
   b. sheep casings
   c. hog middles
   d. beef bung cap

6. To thoroughly flush casings of salt and impurities:
   a. soak in cold water 30 minutes, then slip one end over the lip of a faucet and let water run through.
   b. soak in milk overnight.
   c. rinse in cold water, then use an arterial brine pump to force a 50:50 brine through them.
   d. pour boiling water over them and steep for 10 minutes.

7. Mise-en-place for sausage making includes placing grinder parts:
   a. in the refrigerator.
   b. in hot sanitizing solution.
   c. in a brine.
   d. on the grinder.

8. A rotation chopper is recommended for preparing large batches of:
   a. sopressata.
   b. frankfurters.
   c. chorizo.
   d. breakfast sausage.

9. Bulk sausage is finished after completion of which production phase?
   a. grinding
   b. mixing
   c. encasing
   d. finishing

10. The \textit{minimum} lean-to-fat ratio for sausage forcemeats is:
    a. 80:20.
    b. 70:30.
    c. 60:40.
    d. 50:50.
11. Which condition causes smear?
   a. using a dull grinder blade
   b. machine heat-up due to improper grinding technique
   c. excessive connective tissue left on the meat
   d. meats and fat that are too cold
   e. Both a and b
   f. a, b, and c only

12. A classic emulsified sausage meat:fat:water ratio is:
   a. 3:2:1.
   b. 5:4:3.
   c. 1:1:1.
   d. 3:3:1.

13. When preparing a standard-grind sausage forcemeat, protein structure development has been achieved when the mixture appears as:
   a. loose red-and-white particles.
   b. a smooth purée.
   c. a rough but cohesive pink mass.
   d. a white paste.

14. Liquid ingredients added to a forcemeat:
   a. make the finished product loose and watery.
   b. give the finished product a juicy mouthfeel.
   c. bind the ingredients together by forming an emulsion with the fat.
   d. increase the shelf life of the finished product.
   e. Both a and b.
   f. Both b and c.

15. Poach testing a forcemeat before encasing it:
   a. enables you to evaluate the seasoning without ingesting raw pork.
   b. enables you to evaluate the mouthfeel of the finished product.
   c. is only necessary when preparing a new formula.
   d. requires cheesecloth.
   e. All of the above.
   f. Both a and b.
16. Which ingredient or equipment is not necessary when preparing emulsified forcemeats?
   a. grinder with coarse and fine dies
   b. crushed ice
   c. food processor
   d. instant-read thermometer

17. Which is not a traditional sausage shape?
   a. coil
   b. link
   c. rope
   d. chain
   e. butterfly

18. The primary purpose of pre-cooking emulsified sausages is to:
   a. ensure customer convenience.
   b. set the emulsion.
   c. firm them enough to handle.
   d. create an appetizing color.

19. A customer complains that the properly made Italian sausage is dry and grainy. What went wrong?
   a. the raw sausage was frozen and thawed before cooking
   b. the sausage was cooked in a highly acidic tomato sauce
   c. the sausage was undercooked
   d. the sausage was overcooked

20. Many sausages are pricked with a sterilized teasing needle in order to:
   a. allow steam to escape during cooking.
   b. drain them of excess moisture before cooking.
   c. tenderize the casing.
   d. allow air to penetrate into the forcemeat.

21. Which condition is not desirable in a sausage drying chamber?
   a. 60% to 70% humidity
   b. natural sunlight
   c. good air circulation
   d. 60°F (15°C) temperature
22. Sausages hung in very dry conditions typically acquire a condition called:
   a. putrefaction.
   b. casing rot.
   c. hard walls.
   d. case hardening.

23. Which is not a recommended way to judge the doneness of a dried sausage?
   a. touch test
   b. internal temperature
   c. weight
   d. slice test

24. Which product should not be stored in the freezer?
   a. uncooked breakfast sausage patties
   b. Cajun andouille
   c. Genoa salami
   d. uncooked Italian sausage
   e. All of the above
   f. Both a and e

25. Which casing must be removed before the sausage is eaten?
   a. collagen casing
   b. natural sheep casing
   c. synthetic casing
   d. beef middle