



We are dedicated to promoting the making and eating of sausage. We strive to preserve traditional sausage recipes and provide all the necessary supplies to aspiring sausage makers.

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The recipes and formulas contained herein have been submitted by friends, family, and customers of Stuffers Supply Co. We hope that they may be of use to all in the pursuit of fine sausage making, good eating and companionship.

**Special thanks goes to Otto Balke for his collection of of sausage lore.
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All Beef Kosher Frankfurters

20 lbs. beef chuck trimmings

30 lbs. veal flank, briskets
or trimmings

1/2 lb. frankfurt sausage
seasoning

1/8 lb. ground allspice

1/8 lb. dried marjoram

cracked ice or ice water

1/4 lb. sugar

1 oz. garlic compound

flour

1 lb. salt

Trim meats thoroughly, removing all skin, sinews, blood clot, and bones, but leaving the fat. Put beef through 5/16 inch plate of grinder, and veal through 1/8 inch plate. Put meats into mixer and mix, gradually adding ice or ice water and enough flour to reach desired consistency. Then mix in remaining ingredients. Stuff into narrow beef round casings or wide sheep casing, and tie with twine into links about 4 inches long. Cut in lengths of four links each, and smoke at medium heat until they are a bright reddish brown, and cook for about 10 minutes at 155 to 160 degrees.

American Pig Liver Sausage

2 1/2 lbs. fine ground cooked pork butt (boiled)
2 1/2 lbs. fine ground cooked pork liver (boiled)
2 Tbsp. salt

5 Tbsp. spiced salt
1 cup finely chopped onions
1 cup water used to boil meat

Boil pork butt and liver in water to which spiced salt has been added. (Water should cover meat.) Combine all ingredients, mix until smooth and pasty, and stuff into hog casing. Simmer in salted water for 20 minutes. Refrigerate for 24 hours. To cook, broil or fry in butter.

or

3 lbs. medium ground pork butts
1 cup water
2 lbs. mashed cooked pig's liver
2 Tbsp. salt

1/2 tsp. nutmeg
1/2 tsp. cinnamon
1 cup sauteed onion
1 Tbsp. black pepper

Combine all ingredients, mix well and stuff into hog casing. Tie at 4-5 inch intervals. To cook, fry, broil or grill.

Andouille I

Recipe: Chef John Folse

Andouille is the Cajun smoked sausage so famous nationally today. True andouille is stuffed into the beef middle casing which makes the sausage approximately one and a half inches in diameter. When smoked over pecan wood and sugar cane, it becomes very dark to almost black in color. It is not uncommon for the Cajuns to smoke andouille for seven to eight hours at approximately 175 degrees.

Traditionally, the andouilles from France were made from the large intestines and stomach of the pig, seasoned heavily and smoked. In parts of Germany, where some say andouille originated, the sausage was made with all remaining intestines and casings pulled through a larger casing, seasoned and smoked. It was served thinly sliced as an hors d'oeuvre.

It is interesting to note that the finest andouille in France comes from the Brittany and Normandy areas. It is believed that over half of the Acadian exiles who came to Louisiana in 1755 were originally from these coastal regions.

5 pounds pork butt	1/2 pound pork fat
1/2 cup chopped garlic	1/4 cup cracked black pepper
2 tablespoons cayenne pepper	1 tablespoon dry thyme
4 tablespoons salt	
6 feet beef middle casing (see butcher or specialty shop)	

Cube pork butt into one and a half inch cubes and grind through a 1/4 cup plate, or hand chop coarsely. Blend in all remaining ingredients. Stuff meat into casings in one foot links. Tie both ends of the sausage securely using a heavy gauge twine. Smoke andouille at 175-200°F for approximately four to five hours using pecan or hickory wood. The andouille may then be frozen if desired

Andouille 2

4 pound Lean fresh pork	2 pound Pork fat
4 tablespoon finely minced garlic	2 tablespoon salt
1/2 teaspoon freshly ground black pepper	1/8 teaspoon cayenne
1/8 teaspoon chili powder	1/8 teaspoon mace
1/8 teaspoon allspice	1/2 teaspoon dried thyme
1 tablespoon paprika	1/4 teaspoon ground bay leaf
1/4 teaspoon sage	liquid smoke to taste
3 Yards large sausage casing	

Soak the casing to soften it. Cut the meat and fat into chunks about 1/2 inch across and pass once through the coarse blade of the meat grinder. Combine with the remaining ingredients in a large bowl and mix well. Cut the casings into 26 inch lengths and stuff. To cook, slice the andouille 1/2 inch thick and grill in a hot skillet with no water for about 12 minutes on each side, until brown and crisp at the edges.

Armenian Lamb Sausage

5 lbs. medium-ground lamb
8 cloves garlic, pressed
1 tbsp. salt
1 cup water

1 cup finely chopped onion
2 tsp. black pepper
2/3 cup fresh mint, chopped

Combine all ingredients, and mix well. Stuff into sheep casings. Broil or barbecue.

Buckwheat Sausage

1 hog head 10-15 lbs
3 large onions
ground cloves to taste
5 lbs. buckwheat (heated in oven)

2 lbs hog liver
1 hog kidney (optional)
salt and pepper to taste

Cook hog head until meat comes from bone and put the liquid aside to moisten final mixture. Cook kidney and liver separately cooking the liver until no red appears. Grind meat in grinder with medium blade. Chop the onions finely and saute until soft and clear. Boil roasted buckwheat until soft. Mix onion, buckwheat, and meat together and season with cloves, salt and pepper. Mix all ingredients until evenly distributed using liquid from boiled head for moisture. Stuff into hog casings.

English Bangers

10 lbs. fat pork butts

2 tsp. ground white pepper

1 tsp. sage

3 ozs. salt (about 6 tbsp.)

1 tsp. ground ginger

1 tsp. mace

6 ozs. bread crumbs

Meat is chilled to 32-34 degrees F. and ground through 1/4" grinding plate. All ingredients are mixed very well with about 2 cups of water. When possible, add cooled pork stock in place of water. Meat is then stuffed into 32-35mm hog casings and whatever sausage not used up is frozen. English bangers are a very tasty sausage served at breakfast time, much the same as American pork sausage. The above formula may be used to make all beef breakfast sausage. Use any kind of beef or trimmings, 70% lean and 30% fat.

Bangers (2)

2 1/2 lb Boneless lean pork shoulder or loin

1 lb Fresh pork fat in cubes

1 1/4 c Chicken broth

1 1/2 c Dry bread crumbs

3 1/2 ts Banger seasoning

BANGER SEASONING

5 ts Ground white pepper

2 1/2 ts Mace

2 1/4 ts Salt

2 ts Ground ginger

2 ts Rubbed sage

1/2 ts Nutmeg

Grind pork and fat together using fine disc of meat grinder. Add Banger Seasoning. Mix well. Grind again. This mixture will be too fine to form into patties. Force mixture into casings and tie in 4-5 inch lengths. Bake or saute.

Bangers (Oxford)

3 sl Of white bread with crust

1/2 lb Lean pork, ground

6 oz Pork fat, ground

1/4 ts Minced fresh marjoram or 1/8 ts Dried marjoram

2 ts Minced fresh sage or 1 ts Dried sage

1/4 ts Black pepper

1/4 ts Cayenne pepper

1/8 ts Mace

1/2 lb Lean veal, ground

1/4 ts Minced fresh thyme or 1/8 ts Dried thyme

1 ts Salt

1 ts Loosely packed finely grated lemon peel

1/8 ts Mixed grated nutmeg 1 lg Egg

Prepared Hog Casings

Knead together the pork, veal, fat, and bread. Stir the salt, pepper, cayenne, nutmeg and mace, thyme, marjoram, sage, and lemon peel into the egg, then knead into the meat mixture. Firmly stuff the mixture into prepared hog casings. Prick any air pockets with a pin. Poach, braise, or fry them before serving. The raw sausages can be refrigerated for 3 days, poached or braised sausages for 1 week. They can also be frozen, raw, poached, or braised, for 3 months Makes 2 lbs raw sausage.

American Beef Sausage

6 lbs. lean ground beef	3 C. bread crumbs
2 tsp sage	3 tsp salt
1 1/2 tsp black pepper	1 tsp cayenne
4 tbsl chopped parsley	2 eggs, beaten
1 C. water	

Mix all ingredients and stuff into hog casings. Boil completely immersed for 1/2 hour. Remove and cool before refrigeration. Cut into thin slices and broil.

Beef Bacon

25 lbs. Beef Plates
5 quarts ice water
1 lb. salt
5 ozs. powdered dextrose
3 ozs. Prague Powder No. 1

Beef plates are cured at 38°-40°F in the brine made from the above formula. Plates are cured for 7-8 days and overhauled on the fourth day. After the plates are cured, they then are washed with hot water, and all the loose surface fat is removed.

Bacon is then hung-properly spaced in a smokehouse preheated to 135 °F, with the drafts wide open until the surface of the product is dry. Dampers are closed to 1/4 open starting the smoke; hold until the desired color is obtained. The drafts are closed and smoke shut off; temperature is raised to 160 °F. and bacon is held until an internal temperature of 135°F. is obtained. Shut off heat and let remain in smokehouse for at least 1 hour. Remove to cooler overnight before slicing.

Beef Bacon (dry cure method)

Beef bacon generally is cured the same way that pork bacon is. The only difference is the beef bacon is cured for 6-7 days rather than on a 'by the pound' basis.

Berliner Sausage

INGREDIENTS FOR 10 LBS.

6 lbs. lean pork	2 lbs. boneless chuck
2 lbs. boneless veal	2 cups ice water
1 small onion	1 1/2 ozs. powdered dextrose
2 cups soy protein concentrate	6 tbsp. salt or non-fat dry milk
2 level tsp. Prague Powder No. 1	1 tsp. granulated garlic
1 tbsp. ground white pepper	

Grind all meat through 3/16" or 1/4" grinder plate and mix with all ingredients. Stuff meat into 5" fibrous casings and place in cooler for 2 days. Remove meat and keep at room temperature for 3 hours or until internal temperature of product reaches at least 60°F. Remove and put in preheated smokehouse at 120°F. the first hour, and apply smoke while increasing temperature every 30 minutes by 10° until 160°F. is reached. Hold at this temperature until you reach 152°F. and desired color is obtained.

Bierwurst

INGREDIENTS FOR 10 LBS.

7 lbs. lean pork butts	2 lbs. lean beef
1 lb. fresh bacon	3/4 ozs. powdered dextrose
1 tbsp. ground black pepper	1 level tsp. ground nutmeg
1/4 tsp. cardamon	1 small garlic clove
1 tbsp. whole mustard seeds	3 1/2 ozs. salt
2 level tsp. prague powder #1	

Grind the lean pork butts and beef through a 1" grinder plate or cut into 1" cubes. Add the remaining ingredients and mix thoroughly until evenly distributed. Pack the meat into a container not more than 6" high, making sure there are no air pockets. Then place this mixture in a cooler overnight, along with the fresh bacon. The next day, regrind this mixture through a 1/8" grinder plate, and grind the bacon through a 1/4" grinder plate.

Combine the mixtures and stuff into a sewed beef casing or small beef bladder. Allow to dry at room temperature for at least one hour. Then place the sausage in a preheated smokehouse at 130°F. with the dampers and drafts wide open. Allow to dry for 45 minutes or until the sausage starts to take on a brown color. At this point, move the draft to 1/4 open and increase the temperature to 160-165°F. and begin smoking. Bierwurst is finished when an internal temperature of 152°F. is reached. Place in cooler overnight before using.

Black Pudding

16 lbs. blood	2 lbs. salt
8 lbs. flare fat	8 oz. black pepper
1 1/2 lbs. pearl barley	1 oz. celery seed
1 3/4 lbs. flour	4 oz. ground pimiento
1 lb. rice flour	4 oz. coriander
1 3/4 lbs. fine oatmeal	4 oz. dry mustard
1 lb. onions	

Blood must be perfectly fresh; strain through muslin to remove “strings.” Cook barley in a cloth, allowing for swelling, about 4 hours. Cube flare fat, remove all excess water, and scald in wire basket. Chop onions, and cook lightly. Add to blood the seasonings, flours, oatmeal, and cooked barley, and mix well. Last of all add onions, and fat, and mix again. Fill loosely into bullock runners or wide hog casings, distributing fat evenly. Tie off into 1-pound rings, and boil for about 40 minutes at 180°F. To test for doneness, prick skin; if no blood oozes out, pudding is finished. Add some black pudding dye to water to ensure an attractive black finish.

Baked Black Pudding

1/2 gallon pork blood

2 lbs. beef suet

1 lb. pearl barley

1 lb. rice

1/2 lb. oatmeal

2 lbs. dry rusk

4 lbs. water

3 oz. black pepper

1/2 oz. celery seed

1 oz. ground pimiento

1 oz. coriander

1 oz. dry mustard

Cook barley and rice in water until well done. Soak rusk and run suet through fine plate of mincer. Add seasonings, and mix all ingredients thoroughly. Fill into shallow, well-greased pans, and cook in moderate oven. Chill, slice, and fry.

Kiszka (Blood Sausage)

Ingredients for 10 lbs.

5 lbs. pork snouts	6 tbsp. salt
2 lbs. pork tongues	2 tbsp. onion powder
1 lb. pork skins	2 tsp. coarse black pepper
2 lbs. buckwheat groats or barley (cooked weight)	1 heaping tsp. marjoram
1 lb. beef blood	1 tbsp. allspice
	2 level tsp. Prague Powder No. 1

All meats must be cooked for at least 2 hours and then cooled. Grind all the meats through a 3/16” grinder plate.

Place buckwheat groats or barley in a container and cover with boiling water for at least 2 hours. Be sure you place a cover on the container to prevent too much heat from escaping. (You may cook either of these items until the volume is doubled.) Remove and let cool.

After all the meats and groats have cooled, place in a mixer and add all seasonings, blood, and mix well. Stuff into beef bungs or beef middles. Blood sausage is then cooked in 160°F. water until the internal temperature reaches 152°F. Remove from cooker and shower with cool water until the internal temperature is reduced to 110°F; place in cooler for at least 24 hours.

Blood & Tongue Sausage

INGREDIENTS FOR 10 LBS.

1 med. onion	2 level tsp. Prague Powder No. 1
2 tbsp. ground black pepper	1 tsp. ground marjoram
1 tsp. thyme	1 tbsp. mace
1 tsp. ground cloves	6 tbsp. salt
4 lbs. pork tongues	4 lbs. pork snouts
1 lb. pork skins	1 lb. beef blood (1 pint)

Place all pork tongues and snouts into a kettle and cook approximately 2 hours. Let it cool, then grind through a 1" grinder plate. The pork snouts also should be ground through a 1" grinder plate and pork skins should be ground through a 1/8" plate. Pork fat should be diced to 1/4" or 3/4" cubes and scalded for a few seconds using a sieve or screen.

Place all the meats and ingredients in a mixer and mix well. Stuff by hand into beef bungs and then place in 195-200°F. water (but not boiling). Cook approximately 3 1/2 hours. Use a skewer to see if sausage is cooked sufficiently. Remove to container holding ice water, cooling enough that sausage can be handled. Remove to 36-38°F. cooler overnight.

Bockwurst

19 lb. lean meat	3 eggs
6 lb. pork or beef fat	2 tablespoons sugar
3/4 cup nonfat dry milk	5 tablespoons onion powder
3/4 cup salt	4 tablespoons ground white pepper
2 qt. cold water	1 tablespoon ground mace
1 tablespoon ground ginger	

Cut lean meat and fat into 1-inch squares or grind through a coarse (1/2-1-inch) plate. Season by sprinkling the ingredients over the meat and hand mix. Grind through a 1/8-inch plate. Mix 6 minutes and stuff into hog casings. Cook in water at 170F or at 185F in the smokehouse until the internal temperature of the sausage reaches 152°F. Immediately place the sausage in cold water until the internal temperature is 100°F. Rinse briefly with hot water to remove grease. Allow to dry about 1 hour at room temperature. Store in the refrigerator.

This product may be cooked from the fresh state without first heating in 170° Fahrenheit water if desired.

Bockwurst (veal)

INGREDIENTS FOR 25 LBS.

1 quart of whole milk
8 ozs. salt
2 ozs. powdered dextrose
1/4 oz. mace
1/2 oz. ground celery
1 oz. onion powder
1 oz. ground white pepper
1 bunch fresh chives
 or green onions chopped
1/4 oz. chopped parsley
1/4 oz. grated lemon peel
6 fresh whole eggs
7 1/2 lbs. boneless veal
12 1/2 lbs. lean pork shoulder
5 lbs. regular pork trimmings

INGREDIENTS FOR 10 LBS.

1 pint whole milk
6 tbsp. salt
2 tbsp. powdered dextrose
1 tbsp. mace
1 tbsp. ground celery
4 tbsp. onion powder
1 tbsp. ground white pepper
6 pcs. chives or green onions
 chopped
6 pcs. chopped parsley
1 piece grated lemon peel
3 fresh whole eggs
3 lbs. boneless veal
5 lbs. lean pork shoulder
2 lbs. pork trimmings

Grind all the meat through a 3/8 grinder plate, adding all the ingredients, and mixing well until all ingredients are evenly distributed. Stuff into a 24/26mm lamb casing in size and made in links 4-6 inches long; then hung on clean smoke sticks. Sausage should be placed into the cooker or water and cooked until the internal temperature reaches 152°F. (Be sure the water temperature is not above 165°F.) Place

Bockwurst (veal, cont'd)

cooked sausage under shower for about 10 minutes to reduce internal temperature to 110 degrees F. and remove to cooler overnight. This sausage also can be frozen and cooked as it is needed. Bockwurst also is made as a very fine-textured sausage (emulsified) in the Western New York area. It is very popular at Easter time and also under the name of “white hot dogs.”

Traditional Boerevors

2 Kg prime beef	30 g fine salt (25ml)
1 Kg pork	20 g Coriander (50ml)
2 ml ground cloves	2 ml ground nutmeg
5 ml freshly ground black pepper	500 g bacon
100 ml vinegar	Hog casing

To prepare coriander: 15ml produces 5ml Place in dry pan, heat and stir until light brown. Grind, sieve to remove husk. Grind remainder to a fine powder. Cut meat into 50mm blocks. Mix in with herbs. Mince pork beef and herb mixture. Not too fine. Cut bacon into small blocks. Add vinegar and bacon to minced meat and mix. Stuff casing with mixture. (NOT too tightly.)

Karoo-Boerevors

500 g Boned beef	2 ml freshly ground black pepper
500 g Boned pork	250 g bacon
1 kg mutton	1 ml coriander
1 ml ground cloves	14 g fine salt
15 ml sweet red wine	25 ml wine vinegar
15 ml brandy	60 g + casing

Cut meat into 50 mm blocks Mix in herbs. Cut bacon into 3mm blocks and add to mixture. Mix wine, vinegar and brandy. Sprinkle over mixture. Mix lightly and stuff casing. Cut into pieces only when ready to cook. The boerevors shrink approx. 30% in cooking so cut pieces at least 6 inches long.

Bohemian Sausage or Yirtrnicky

1 pig's Head Fine

1 pair of lungs

1 pork heart

2 pork kidneys

1/2 pork liver, freshly sliced

Several cloves of garlic

finely minced

Hog casings,

1/2 tsp. black pepper per lb.

1/4 tsp. each of allspice and cloves per lb.

1/2 tsp. marjoram, grated lemon rind and minced garlic per lb.

ascorbic acid: 1/4 tsp. per five lbs.

saltpeter: 1 tsp. per ten lbs.

1 tsp salt per lb.

Stale bread

In a very large kettle, boil the pig's head for four or five hours or until the meat begins to fall from the bone. In a separate kettle boil the lungs, heart, and kidneys for about two hours or until the meat is tender. Chill the liver slices in the freezer for half an hour and after cutting them into cubes, put them through the coarse disk of the meat grinder. When the head and organs are cool enough to handle, scrape all the meat from the head, cube the organs, and mix all with the raw liver, and put this through the fine disk. For each part meat, combine with two equal parts of stale white bread that has been soaked in water and then squeezed dry. Add and saltpeter at the rate of 1T/10lb. Stuff the casings and tie off into six-inch links. Bring a large kettle of water to a boil, reduce to a simmer, and cook the links until they rise to the top. Don't let the water boil once the links have been added, or they may burst. Cool the sausage in a pot of cool water, remove it and pat it dry. You can refrigerate the sausage and eat it cold, or warm it up at a later date. Or, you can smoke it at about 120 F. for about four hours, or until it is very firm.

Trail Bologna

Country-style, or trail bologna, is a bologna made with coarse cuts of meat. Before emulsifying machines, most of the meat was cut by grinding the fat meat through a 1/8" or 3/16" grinder plate. The lean meat is ground through a 1/4" or 3/8" grinder plate.

6 lbs. lean beef	2 level tsp. prague powder #1
4 lbs. pork	2 tbsp. ground white pepper
1 tbsp. paprika	1 tbsp. ground nutmeg
1 tbsp. allspice	1 tbsp. onion powder
3 1/2 ozs. salt	3/4 oz. powdered dextrose
3/4 oz. corn syrup solids	1 3/4 ozs. Fermento

After the meat is ground, add the remaining ingredients and mix thoroughly until evenly distributed. Then place the meat in containers or tubs and pack tightly to eliminate air pockets. Do not pack more than 6" high. Then place the mixture in a cooler at 45-50°F. for 48 hours. Regrind it through a 3/8" grinder plate and stuff it into protein-lined 3 1/2" x 24" casings or beef middles and keep at 45-50°F. for 12 hours. Place bologna into 120 degree F. preheated smoker until it starts to take on a brown color, with draft and damper 1/2 open. Increase the smokehouse temperature to 170°F. and keep the sausage there until an internal temperature of 158°F. is reached. Remove the sausage and air-cool it over night at 60-70°F. Smoke the sausage again the next day for about 48 hours, or until it has a dark brown color. After smoking, store the sausage at 65°F. for 10-12 days with a relative humidity of 70-80%. Place the sausage in a cooler at 40-45°F. to achieve an 18-20% weight loss.

Boudin Blanc De Liege

12 oz Boneless lean center loin pork, trimmed of all fat, cut into 1-inch chunks and well chilled
9 oz Fresh pork fat cut from loin, fresh bacon or fatback, well chilled
2 c Milk
1 lg Celery stalk with leaves, chopped
6 Fresh parsley sprigs
2 lg Garlic cloves, crushed
3 1/2 ts Salt
1/2 ts Freshly ground white -pepper
Pinch of dried thyme, crumbled
6 tb All-purpose flour
1/4 ts Minced garlic
1 tb Butter
1/4 c (1/2 stick) butter

2 md Onions, chopped
2 md Carrots, chopped
7 lg Shallots, minced
2 Bay leaves, broken
2 Whole cloves
1/8 ts Freshly grated nutmeg
3 md Eggs
1/4 c Tawny Port
2 1/2 tb currants, minced
9 Ft sausage casings

Bring milk, onions, carrots, celery, parsley, 3 shallots, garlic clove, bay leaves, salt, cloves, pepper, nutmeg and thyme just to boil in heavy 4-quart saucepan over medium heat. Remove from heat, cover and let stand 30 minutes. Refrigerate until mixture is well chilled, about 2 hours. Meanwhile, melt 1 Tbsp butter in heavy small skillet over low heat. Add remaining 4 minced shallots. Cover and cook until very soft, stirring occasionally, about 15 minutes. Puree with on/off turns in a food processor with pork, pork fat, eggs, flour, Port and 1/4 tsp garlic until smooth. (If processor has small capacity, puree in batches.) Strain milk into processor, pressing down on solids to extract as much liquid as possible. Blend into puree. Transfer

Boudin Blanc De Liege

to large bowl. Stir in currants. Refrigerate 1 to 8 hours. Stuff into casings. Bring 8 quarts water to boil in stockpot. Remove from heat and add sausages. Return pot to heat, adjusting as necessary to maintain water just below simmer (180 F). Cook until sausages are firm to touch, 20 minutes, turning occasionally. Cool in cold water to retain plumpness. Cut into individual links. (Can be prepared ahead to this point. Wrap and refrigerate up to 3 days or freeze up to 2 months.) Melt butter in heavy skillet over medium heat. Lightly brown sausages on all sides, about 8 minutes total. Serve hot. (Sausage can also be grilled.)

Bratwurst

5 pounds lean ground pork, unseasoned	4 teaspoons sugar
1 tablespoon ground coriander	1 tablespoon sage
1 teaspoon paprika	1 teaspoon cayenne pepper
2teaspoons dried rosemary	1 tablespoon dry mustard
1 teaspoon pepper	1 teaspoon nutmeg
5 teaspoons salt	
Hog casings	

Mix all spices together and work into meat. Stuff meat mixture into hog casings and form links. Makes about 20 brats.

Bratwurst 2

2 1/2 lb Lean veal

2 1/2 lb Lean pork

3 ts Salt

1 ts White pepper

1 1/2 c Water

1 1/2 ts Mace (2 teaspoons dried sage can be substituted for the mace and nutmeg)

1 1/2 ts Nutmeg

1 c Fine breacrums- soaked in 1/2 c Milk

1. Cube the meats, mix together, and grind twice. Add mace, nutmeg, salt and pepper and grind a third time.

2. Using your hands, combine the meat with the bread crumbs. Add the water and beat with a wooden spoon until light and fluffy.

3. Stuff into pork casings and tie securely into desired lengths. The bratwurst may be fried lightly in butter, but are also delicious dipped in milk and then broiled or grilled over charcoal.

Bratwurst 3 Sheboygan Style

4 Lbs Ground Pork
1 Lb. Ground Veal, Chicken or Turkey
1/4 Cup Bread Crumbs
2 eggs
5 teaspoons salt
1 cup of milk
1 1/2 teaspoons white pepper
1/4 teaspoon ground cloves
1/2 teaspoon onion powder or 1 onion minced
1/2 teaspoon mace

Combine all ingredients. Then either stuff into natural casings or make into patties and cook like burgers.

Bratwurst 4

- 1 1/2 lb Lean pork butt, cubed
- 1 lb Veal, cubed
- 1/2 lb Pork fat, cubed
- 1/4 ts Ground allspice
- 1/2 ts Crushed caraway seeds
- 1/2 ts Dried marjoram
- 1 ts Fresh ground white pepper
- 1 ts Salt, or to taste
- 3 Ft small (1-1/2-inch diameter) hog casings

Prepare the casings. Grind the pork, veal, and pork fat separately through the fine blade of the grinder. Mix the ground meats and grind again. Add the remaining ingredients to the meat mixture and mix thoroughly. Stuff the mixture into the casings and twist off into four- or five-inch lengths. Refrigerate for up to two days. The bratwursts can be pan fried or grilled over charcoal.

Braunschweiger

2 1/2 lbs. fine ground cooked
pork liver (boiled)
2 1/2 lbs. fine ground cooked
pork butt (boiled)
2 Tbsp. salt
1 cup grated onions
1 Tbsp. sugar
2 tsp. white pepper

2 tsp. ground cloves
1/2 tsp. ground ginger
2 tsp. ground nutmeg
1/2 tsp. ground marjoram
1/4 tsp. sage
1/4 tsp. allspice
1 cup water used for boiling meat

Combine all ingredients, mix until smooth and pasty and stuff into beef, hog or cloth casing. Simmer in salted water for approximately 20 minutes. Refrigerate for 24 hours before using. This sausage is much like liverwurst. Use it as a spread.

Braunschweiger 2

2 1/2 lbs. fine ground cooked
pork liver (boiled)
2 1/2 lbs. fine ground cooked
pork butt (boiled)
2 Tbsp. salt
1 cup grated onions
1 1/2 Tbsp. ground mustard
2 tsp. white pepper

1/2 tsp. ground cloves
1/2 tsp. ground sage
1/2 tsp. ground ginger
1/2 tsp. ground nutmeg
1/4 tsp. ground allspice
1/4 tsp. marjoram
1 cup water used for boiling meat

Combine all ingredients, mix until smooth and pasty and stuff into beef, hog or cloth casing. Simmer in salted water for approximately 20 minutes. Refrigerate for 24 hours before using. This sausage is much like liverwurst. Use it as a spread.

Breakfast Sausage

10 lbs. pork butt	
5 tbsp. salt	1 tbsp. ground white pepper
2 tbsp. rubbed sage	1 tsp ginger
1 tbsp. nutmeg	1 tbsp. thyme
1 pint ice water	1 tbsp. ground hot red pepper (optional)

You can make an excellent breakfast sausage using 100% pork butts or 50% pork butts and 50% pork trimmings

All the pork used to make the sausage must be chilled from 32-35°F F. without fail. Be sure that all the meat is free of blood clots, sinews, bone, skin, glands, etc. Grind all the meat through a 3/16” grinder plate and place in mixer. Add all the ingredients and mix well until all the spices are evenly distributed. Pork sausage may be stuffed into 28-30 mm hog casings or 22-24 mm lamb casings. Pork sausage also may be stuffed into a cloth bag or a 3 1/2 by 24” fibrous casing. It is very important that pork sausage not be allowed to remain at room temperature any longer than necessary. Place in cooler as soon as possible. Pork sausage should be allowed to chill and dry in 28-32°F cooler.

Canadian Bacon

You should have a spray (meat) pump.

Brine:

5 quarts water
6 ounces powdered dextrose (or sweetening of your choice)
8 ounces kosher salt
2 ounces Prague Powder #1

Mix and chill to below 40°F. Whole boneless pork loin, 5 pounds or more. You will have two halves held together by a flap. Cut across that and trim all excess fat. Spray pump with brine to 10% of weight (or one cup for every 5 pounds) and let it cure at least 4 days in the fridge. Take it out, wash it off, let it drain. Work a 3 1/2 inch salami casings over the small end of each loin, then then slide it up over the rest of the loin. This will take some work, but the casing is tough and resistant to tearing. Tie off each end of the casing. Cook the two loin halves for 4 hours in a smokeless 130 degree F smokehouse, well-vented. Then, gradually increase temperature to 150°F, with smoke, for 3 hours more, vent 1/4 open. Then finish off at 160°F until it's 142°F inside.

Rinse the bacon and let bloom overnight, then chill overnight.

Corned Beef

5 lb Brisket

1 oz Whole Black Pepper

1 oz Whole allspice

6 cloves garlic

3 Bay leaves

1/2 ts Saltpetre

Use enough Kosher or Pickling salt mixed with water to float an egg. Use only plastic or enamel coated containers.

Let meat stand in brine 24 hours. Throw this brine away and add fresh water, salt (to float an egg) and spices. Let stand 2 weeks in refrigerator, turning over daily.

Dried Beef

1/2 cup salt

1/3 cup sugar

1/2 teaspoon saltpeter

1 single eye of round; 4 or 5 lbs

Mix together the salt, sugar, and saltpeter. Divide the mixture in half. Rub half of the mixture well into the eye of round. Put the meat into a glass dish or plastic bag and refrigerate for two days. Remove the meat and rub in the rest of the cure mixture. Refrigerate for another two days. The meat should cure for about one day per pound of meat in all. Remove the meat from the cure, wash it and pat it dry with paper towels. You are now ready to dry it. You can add a bit of smoked flavor by brushing it with a little liquid smoke. Hang the meat in a cool, well-ventilated spot and leave it alone. Don't handle it while it's drying because handling can cause surface mold. You can use the meat any time after the surface is dry. Give it at least one week, but it will keep for months hanging in a cool dry spot (40 to 45 degrees F).

If mold does develop, wipe the meat off with a clean towel dipped in a vinegar/water solution.

Honey-cured Bacon

1 lb. salt

2 ozs. Prague Powder No. 1

1 pint of honey

The above formula will cure about one slab of bacon. The Prague Powder No. 1 and the salt are mixed and then thoroughly rubbed into the bacon. After rubbing, the honey is poured on the bacon and distributed evenly. The bacon is wrapped in a good plastic-lined (freezer wrap) butcher paper and placed in a 38 degree F. cooler for about 6 days.

The bacon then is removed from the cooler and washed very well. Excess honey and cure are washed off with luke warm water. Let bacon dry at room temperature for about 30 minutes, then remove to smokehouse preheated to 135 degrees F. Hold in smokehouse until bacon is dry, with dampers wide open. Dampers then are closed to 1/4 open, applying smoke, and held until internal temperature of bacon reaches 127-128 degrees F.

Reduce temperature of smoker to 120 degrees F. and hold until desired color is obtained. Remove and place in cooler overnight before slicing. Be sure that you are using hickory to get the desired flavor of this bacon.

Venison Honey Bologna

10 pounds venison	2-3 pounds back fat
5 ounces salt	2 teaspoons Prague Powder #2
4 ounces corn syrup solids	1/2 cup honey
6 ounces Fermento	1 tablespoon ground white pepper
1 tablespoon nutmeg	1 tablespoon paprika
1 teaspoon onion powder	5 3 1/2 x 24 inch casings

Grind the meat through a 1/2 inch plate, mix it with the salt, then let it sit 5 to 6 days, draining off the liquid. Add more salt to taste if needed. Put in an airtight tub for four days, overhauling once. Re-grind through a 3/8" plate. Mix corn syrup solids with the dryer Fermento, then mix it all into the venison. Dissolve the Prague Powder #2 in a cup of cold water and mix that in with the honey. Grind fat back through a 1/8" plate. Mix in all the spices, and grind again through a 1/8" plate. Let it sit in the fridge for a couple hours. Soak casings in vinegar and stuff. Pierce liberally and wipe with vinegar.

Specified fermenting:

16 hours at 90 F, 90% humidity
28 hours at 105 F, 85% humidity
6 hours at 110 F, 85% humidity

Wild Boar & Pork Sausage

15 lb. wild boar meat	2 cups buttermilk
10 lb. fresh pork shoulder	6 Tbs. salt
5 lb. fresh pork fat	1/2 cup brown sugar
2 Tbs. coarse black pepper	1/2 cup sage
2 Tbs. ground thyme	2 Tbs. onion powder
2 Tbs. garlic powder	2 Tbs. cayenne pepper
2 Tbs. paprika	1/4 cup parsley flakes
2 tsp. ginger	1/2 tsp. nutmeg

Grind all meat through coarse chili plate, add buttermilk and seasonings and mix by hand in a large tub. Grind mixture second time through medium sausage plate.

Venison can be substituted for the boar in this recipe and it works well also.

Capicola- Dry Cured

Dry Cure Mix

1 lb. salt

3 ozs. powdered dextrose

1 oz. Prague Powder No. 2

25 pounds of lean boneless pork butts that are 3-4 lbs. apiece and well-trimmed should be used, chilled to 34-36°F. before use. Rub all the pork butts very well with the above dry cure mix. Lay down a layer of this cure mixture in the container; place the first layer of pork butts inside. Leftover cure then is sprinkled in between each layer, and butts are placed into the cooler at 36-46°F. for not less than 25 days. After 10-12 days, the pork butts should be over-hauled; the top ones placed on the bottom, and the bottom ones placed on top. Be sure you have additional spice-cure mixture ready to lay down in between each layer. After 25 days, the pork butts are removed from the cooler and washed lightly. Allow to drain; then rub with Spanish paprika and red ground pepper. The pepper to be rubbed in depends on individual preference. The pork butts are then stuffed into beef bungs. After stuffing, there will be many air pockets; be sure you pin prick these air pockets to allow the entrapped air to escape. Hang on smokesticks, properly space. Pork butts are placed in a preheated smokehouse at 90°F. with the dampers wide open to dry the casings. Hold at this temperature for 10 hours. During this period, you may close dampers to 1/4 open after the casings are dry, applying a light smoke; continue to smoke for another 15-20 hours at 90°F. Butts then are removed from the smoker and dipped in hot boiling water momentarily to shrink the casing onto the capicola. Then place in dry room at 70-75°F. with a relative humidity of 65-75%. Capicola must be held in dry room not less than 20 days before using

Cevapcici

1 lb. lean ground beef

1/2 lb. ground lamb

1/2 lb. ground pork

4 -7 finely minced garlic cloves

1 tsp. salt

1 tsp. baking soda

2 tsp. cracked or freshly ground black pepper 1 (+) tsp. cayenne pepper
seasoned pepper and garlic pepper to taste

1 beaten egg white

Mix all, altogether. You may wish to combine the seasonings or grind them together before adding them to the meat. Shape in thumb-sized sausages, or in croquette size shapes. Grill on open grill until done. Serve with pita bread or hard rolls, and onions (raw or sauteed). The smaller size works great for an appetizer (on a toothpick).

Traditionally, these are not served in barbeque sauce.

Cevapcici 2

1 pound regular, not lean, ground beef (venison)

2 garlic cloves, crushed, then minced

1/2 teaspoon paprika

1/2 teaspoon salt

1/8 teaspoon black pepper

1 1/2 tablespoons all purpose flour

Place beef in a bowl; knead in garlic, paprika, salt, and pepper. Divide meat into 20 parts. With damp hands form each part into a 2-inch long sausage. Roll each in flour, then shake off excess. Refrigerate until firm (can be frozen at this point). Place in metal hot dog holder. Grill over charcoal for six minutes, turning at least once. Can be panfried too, without any additional grease.

Chaurice

4 pounds lean fresh pork, butt or shoulder	2 pounds fresh pork fat
2 cups onion, finely minced	1-1/2 tablespoons garlic, finely minced
1-1/2 teaspoons cayenne	1/2 teaspoon chili powder
1 teaspoon crushed red pepper flakes	8 teaspoons salt
2 teaspoons freshly ground red pepper	2 teaspoons dried thyme leaves, crushed
5 tablespoons parsley, finely chopped	3 bay leaves, finely crushed
1/2 teaspoon allspice	3 yards small sausage casing (optional)

Cut the pork and fatback into small pieces. Mix together and run once through the coarse disc of a meat grinder, into a large bowl. Add the seasonings and mix thoroughly until the stuffing is very smooth and well-blended. Make into patties, and use within three days or freeze. Also, you can stuff the chaurice into casings; make each sausage about six inches in length.

Chicken Sausage (Roman)

4 feet 1 1/2" diameter hog or sheep casings
2 tsp. salt, or to taste
1 cup onion, finely chopped
1/2 cup freshly grated Romano cheese

4 lbs. chicken meat
2 tsp. coarsely ground black pepper
1/2 cup sweet green pepper, finely chopped

Prepare the casings and grind the chicken through a coarse disk. Mix the chicken with the remaining ingredients. Grind the mixture through a coarse disk and stuff into the casings. Twist off into four-inch links. To cook, saute in vegetable oil until evenly browned and cooked through.

Chicken and Ham Sausage

1 1/2 lbs. chicken breasts	1/4 tsp. black pepper
1/2 lb. boiled ham	3/4 tsp. salt
1/4 lb. chicken livers	3/4 cup cracker crumbs
1/4 cup water	3 eggs, lightly beaten
1/4 tsp. salt	5 tbsp. salt
3 eggs, beaten	4 qts. water
1/4 tsp. nutmeg	

Wash and skin chicken breasts, and cut meat from bones. Set aside bones, and grind chicken meat and boiled ham through finest blade of meat grinder. Place chicken livers and 1/4 teaspoon salt in 1/4 cup water, and boil for 5 minutes. Drain and chop livers. In bowl, mix 3 eggs, nutmeg, pepper, and 3/4 teaspoon salt. Add chopped livers. Combine this mixture with ground meat. Add 3 tablespoons of the cracker crumbs. Mix well, and place on sheet of waxed paper. Shape into roll about 2 1/2 inches thick and 12 inches long. Sprinkle with cracker crumbs, dip in lightly beaten eggs, and cover again with crumbs. Spread out on table a white cloth long enough to cover roll, and sprinkle with additional cracker crumbs. Place roll on this cloth, and wrap. Tie ends securely. Cook for 1 hour in boiling stock made from 4 quarts water, 5 tablespoons salt, and the chicken bones. Use a rectangular vessel so that the roll will lie straight. After 30 minutes, turn roll over. Remove from stock, cool, and remove cloth. Refrigerate until next day. Cut in narrow slices, and serve cold. Makes 8 servings.

NOTE: Truffles may be substituted for chicken livers. Include 1 tablespoon of liquid from can of truffles.

Chicken Bratwurst

3 lbs chicken meat	1/2 tsp. allspice
3/4 tsp. caraway seeds, crushed	3/4 tsp. dried marjoram
1 tsp. finely ground white pepper	1 tsp. salt, or to taste
3 feet of 1 1/2" diameter hog or sheep casings	

Prepare the casings and grind the meat through a small disk. Mix the remaining ingredients with the meat. Chill the mixture for thirty minutes in the refrigerator. Grind through a small disk and stuff into casings. Refrigerate for up to two days or freeze.

Chicken Sausage

4 lbs. medium ground cooked white chicken	1 lb. medium ground cooked bacon
1 lb. medium ground cooked chicken livers	10 medium eggs
1 Tbsp. salt	1 tsp. nutmeg
1 tsp. ground cloves	2 tsp. white pepper
1 cup chicken bouillon	1 cup bread crumbs

Combine all ingredients, mix well and stuff into sheep casing. To cook, broil, bake or fry in butter.

Chicken Liver and Pork Sausage (French Style)

- 1 lb chopped chicken livers
- 1 lb pork at least 30% fat
- 1 large clove garlic finely pressed and chopped (minced)
- 1 level tablespoon measure of salt
- 1 level teaspoon measure of black pepper
- 1/2 a nutmeg “nut” finely grated

The mix is very liquid, but the sausages firm up beautifully as the chopped livers solidify with the heat.

Chinese Sausage

- 20 lbs. dressed pork
- 10 lbs. clear fat pork
- 2 tsp. sugar
- 1/2 lb. fine salt
- 2 tbsp. black pepper
- 1 tbsp. sage (optional)

Cut meat into small pieces. Add remaining ingredients, and grind twice. Stuff into pork casings.

Chipolatas (English)

1 pound lean pork, neck or shoulder
1/2 pound hard back fat
1 tablespoon salt
freshly ground black pepper
parsley or thyme and sage
casing

Mince the meat, and mix well with the seasoning. Fill into hog casings. It is worth remembering that by mincing the meat, it is possible to use an overweight pig, which has more flavor.

Chorizo

1 lb ground lean pork	1 teaspoon salt	
2 Tablespoons chili powder	1/4 teaspoon cumin	
1/2 teaspoon oregano	2 cloves garlic, pressed	2 Tablespoons vinegar

Mix all ingredients. It is important that the mixture marinate, to allow the vinegar and the spices to correctly flavor the meat. Allow to sit overnight in the refrigerator. You may form into patties or links. Fry in a pan loose until browned, pour off about half of the liquid, then scramble about six (or more) eggs, and add to the sausage mixture. Heat thoroughly and serve on warmed flour tortillas.

Chorizo (Tex Mex)

2 lb Lean pork trimmings	1/2 c Cider vinegar
1/4 c Ground red chile, mild OR hot	1/4 c Tequila (optional)
1 ts Ground cinnamon	8 oz Beef OR pork fat
1 1/2 ts Ground cumin	2 med. Onions, quartered
1 ts Ground Mexican oregano	8 Cloves garlic, pressed
1 tb Salt	pork casings

Clean the casings, rinse well with water, then pour vinegar through them. Set aside. Use a food processor or the coarse blade of a meat grinder, grind the meat and fat. Add the onions, garlic, vinegar, tequila and seasonings, using the hotness of chile powder your family and guests will prefer. Stuff the casings. First cut the casings into 3-ft lengths and tie one end together. Use either a funnel or filling tube to fill the lengths. Tie at about 4-inch intervals with heavy thread. Place on a cookie sheet covered with wax paper. Set on the counter for about 2 hours, then refrigerate. After a day, freeze what you will not use within a week or two. Mixture should ripen for at least 8 hours before using.

Corned Beef

4 qt water; hot
2 c pickling salt
1/4 c. sugar
2 tb pickling spice
1 1/2 ts saltpeter or sodium nitrate
1 beef brisket or tongue (5lb)
3 cloves garlic

‘Corned Beef’ actually has nothing to do with corn, but gets its name from Anglo-Saxon times when granular salt the size of a kernel of wheat - “corn” to a Briton - was used to preserve it. Combine water, salt, sugar, spices, and saltpeter in a saucepan over low heat and stir to dissolve salts and sugar. Allow to cool. Place beef in a deep enameled pot or stoneware jar, and pour the cooled brine over it. Add the garlic. Weigh down the meat to keep it submerged and cover the pot. Cure in the refrigerator for three weeks, turning the meat every five days.

To store, wash in lukewarm water, dry thoroughly, then wrap in layers of heavy paper and hang in a cool, dry place.

Corned Beef (2)

Makes 10 Lbs.

6 lbs. corned beef

3 ozs. onion flakes

2 level tsp. Prague Powder No. 1

4 lbs. boiled potatoes

1 1/2 ozs. salt

The corned beef is boiled until tender and then cooled off. Grind meat through 3/16" or 1/4" grinder plate. Peeled potatoes are boiled and cut into 1/2" cubes. Onion flakes should be soaked until they become tender. All ingredients then are added and gently mixed. This is to avoid mashing the potato cubes. Corned beef may be stuffed into 3 1/2" fibrous casings.

Corned Beef Hash

INGREDIENTS FOR 10 LBS.

6 lbs. corned beef	4 lbs. boiled potatoes
3 ozs. onion flakes	1 1/2 ozs. salt
2 level tsp. Prague Powder No. 1	

The corned beef is boiled until tender and then cooled off. Grind meat through 3/16” or 1/4” grinder plate. Peeled potatoes are boiled and cut into 1/2” cubes. Onion flakes should be soaked until they become tender. All ingredients then are added and gently mixed. This is to avoid mashing the potato cubes. Corned beef may be stuffed into 3 1/2” fibrous casings.

Corned Venison

1 1/2 cups table salt	1/2 cup brown sugar
1 medium onion, sliced	1 medium lemon, sliced
1 clove garlic, minced	2 tbsp. pickling spice mix
1 tsp. peppercorns	3 tsp. sodium nitrate
1 tsp. sodium nitrate	1 tsp. cloves
3 bay leaves	7 quarts warm water

Mix all the dry ingredients well and put them into a large crockery or other non-metallic container. Stir in the water, then add the onion, garlic, and lemon. Add the meat, which should be submerged. It may help to put a plate bottom-down on top of the meat, then weight the plate. Put the container in a cool place for 15 days, turning the meat every day or two.

When you are ready, rinse the meat and cook it by any corned beef recipe.

Cumberland Sausage

6 oz Pork back fat — minced
1 lb Shoulder of pork — minced
1 oz Stale breadcrumbs
1/2 lb Smoked bacon — minced
Salt
Pepper
Nutmeg
Mace

The pork should be boned and skinned. Mix the shoulder and the fat. Add 8 tablespoons hot water to the crumbs. Mix everything together (use your hands), seasoning well with pepper, and adding a generous pinch of the nutmeg and mace. Fry a pinch of the sausage to test the seasoning. Stuff casings. Prick in a few places and allow to sit overnight before cooking.

Cuckolds

Deer stomach	8 oz. venison
3 oz. suet	3 oz. oatmeal
1 onion	salt & pepper

Mix above ingredients. Wash deer stomach and turn inside out. Fill the stomach with mixture, then tie at both ends. Boil for 45 minutes. When you are ready to eat this unusual sausage, fry it in hot fat until brown, about 15 minutes. Serve piping hot.

Deer Sausage

7-1/2 lbs ground deer	7-1/2 lbs ground pork butt
4 oz salt	1-1/2 oz MSG
1 oz black pepper	1 oz cayenne pepper
3 oz light brown sugar	1 oz Louisiana Hot Sauce
1 oz Paprika	3 oz worcestershire sauce
Chopped fresh green onions	

Mix all of the above together well. Stuff in casing.

Dried Sausage Sticks (Slim Jims)

Ingredients for 10 lbs.

2 Level tsp. Prague Powder No. 1
6 tbsp. ground mustard
1 tsp. ground white pepper
1 tbsp. mace
3 1/2 ozs. salt
6 ozs. Fermento

4 tbsp. paprika
1 tsp. ground black pepper
1 tsp. ground celery
1 tsp. granulated garlic
1 1/2 ozs. powdered dextrose
10 lbs. of beef or other lean meat

Dried sausage sticks are made using a fairly lean type of meat. You may use any kind of cow, bull or steer meat. The ratio is about 80% lean and 20% fat. Beef chuck is excellent meat for this sausage.

Meat is chilled at 30-32°F. so that it will not smear when being ground through a 1/8" grinder plate. It is then mixed very well for about 2 minutes and stuffed into 22-24mm sheep casings. Desired length is 6"-9". Meat is then placed in a smokehouse at 98-110°F., with cold smoke applied for about 8 hours. If you desire more tang you may hold this temperature for 12 more hours. Smokehouse temperatures are then raised until internal temperature reaches 145°F. Remove from smoker and place in dry room at 50-55°F.

DRY CURING A COOKED SAUSAGE

Dry curing cooked sausage is a process widely practiced by the small sausage makers throughout the country. What exactly does this mean? For instance, we could simply make a smoked kielbasa that is ready to eat. We can, however, take this sausage one step further and prolong its keeping qualities by drying it out, much the same way as we would a pepperoni. These sausages would be kept about 45-50°F. at 70-80% humidity. What we have here is a sausage that is ready to eat at all times. But we are removing moisture equal to about 30-35% of its original weight. This can take up to two months at the above-mentioned temperatures without spoilage. During this time the sausage may be eaten at any time, as it already has been cooked to destroy tichinae and cured to prevent botulism.

If the sausage does get some mold on it, it is simply washed off with a vinegar solution, or the mold may simply be left on and the casing with the mold peeled off before the sausage is eaten.

The 40-50°F. temperatures and high humidity are excellent conditions for mold to form. Be sure that during the dry-curing process, sausages are spread from 3-4" apart to allow moisture to escape. It is doubtful that this cooked dry-cured sausage would last the two-month period, as you would most likely eat it by then.

Remember, your attic is not the place to dry-cure a sausage. The humidity and coolness of a cellar is much better.

Fish Sausage

10 lbs fish

1 pt. ice water

12 ozs. corn starch

1 tsp. sugar

1 tsp. onion powder

1 tsp. ground nutmeg

1 lb. vegetable shortening

4 tbsp. salt

1 tbsp. ground black pepper

1 tsp. garlic powder

After the fish are deboned, be sure the flesh is cooled to at least 35 degrees F. before starting. The fish is then ground through a 3/16" grinder plate. The salt is then added and mixed thoroughly. This will allow the sausage to bind well. After 10 minutes add the corn starch mixed with the ice water. The spices and shortening are added last, again mixing thoroughly. The mixture is then stuffed into a fibrous casing of your choice (2" or 3 1/2" wide). The sausage is then cooked in water 200-205 degrees F. until the internal temperature reaches 180 degrees F. The sausage is then promptly cooled in cold water or showered until the internal temperature of 70 degrees F. is obtained. The cooled sausage is then immersed in boiling water for one minute in order to tighten the casing on the product. Fish sausage is a very perishable product and should be stored at a temperature of at least 35 degrees F. It also keeps well when frozen. Because this sausage is cooked at such high temperatures, the use of cures is not required. In addition, this sausage may also be made in a loaf for home use and cooked in a loaf pan. If allowed to cool over night it will slice very nicely as any other lunchmeat. This loaf may also be flavored with liquid smoke, using 1 tsp. to each 5 lbs. of meat.

Smoked Fish

2 gal water

1/4 lb brown sugar

2-3 tbs paprika

1/2 lb pickling salt

3-4 tbs pickling spice

Put the water on to boil, adding the entire 1/2 lb of salt, stir until salt is dissolved. Add sugar and stir. Add the pickling spice and paprika. You may not be able to get the sugar to dissolve, but if you can, add more salt. Irrespective of the amount of water, you want to achieve a super-saturated saline solution with the salt and sugar. The mixture will be super-saturated when you have salt granules on the bottom of the pot that won't dissolve. The sugar is absorbed by the meat much slower than the salt. Cut fish in fillets and then in pieces about two to three inches wide. Brine the pieces for 3.5 to 5.0 minutes, depending upon thickness. Timing is important, don't brine longer than 5 minutes, no matter the thickness of the meat. This brine time imparts salt/sugar/pickling spice flavors to the outer tissues, that then diffuse through the meat as it dries. Allow to dry at least until a pellicle (hard outer surface) has formed. Perhaps two day; less if sun dried. Salmon that is intended for canning is dried less to provide moisture in the jar. Which ever you do, you at least want the excess moisture to evaporate off. Smoke the pieces, skin side up, alternating the ones on the lower racks with those on the upper racks between chip loads. If your smoker is warm, the paprika will cause the meat to darken without your having to highly smoke it. Vacuum-packed product: Remove the pieces to a cookie sheet and place in an oven that has been heated to 350 degrees. Put the cookie sheets in the oven, close the door, and turn off the oven. Leave the smoked meat in the oven for about 15-20 minutes, or until you can see that it's cooked. Vacuum packing assures that the salt/sugar/pickling spice flavors will be diffused through the meat. Freeze or refrigerate.

Generic German Sausage

50 lb Beef or venison (ground)
1 3/4 c Salt (not iodized)
3 oz Black pepper

50 lb Fresh pork (ground) not too lean
3 oz Morton quick cure
2 oz Garlic powder*

Mix all the ingredients together and add up to 2 quarts cold water when mixing. Sausage is ready to put in casings. *... or 3 heads of garlic. Peel. Slice and smash. Put in a pint jar, pour boiling water over it to fill jar. Strain the garlic out and use juice, as much as desired to taste. Start the garlic a day before sausage.

German Sausage

10 lbs of ground beef
3/4 cup salt
1 cup brown sugar (optional)

30 lbs. of ground pork
1/2 cup black pepper
1/2 of a 1.25 oz. bottle of garlic powder

The sausage needs to be mixed thoroughly to distribute the seasonings evenly. Test fry a patty to check the seasoning. When you are satisfied with the seasoning, stuff the sausage. If you don't own a sausage stuffer you can freeze the sausage in patties or in small bulk packages.

Goin Chong

25 lbs. pork trimmings
(80% lean)

15 lbs. pork back fat

10 lbs. pork liver

1 lb., 4 oz. salt

1/2 lb. sugar

2 oz. soy sauce

1/2 oz. cinnamon

.062 oz. sodium nitrate

Grind pork trimmings through 1/2-inch plate. Chill back fat, and dice into 1/4-inch cubes. Pass livers through 1/8-inch plate. Mix all ingredients together in mixer. Stuff into size 26 cellulose or equivalent-size animal casings. Link at 4-inch intervals. Heat in smokehouse at 137° for 48 hours with no smoke added. Hold at 60 to 65° for 24 to 48 hours before packaging. These products shrink 30 to 35 percent during processing and storage. These are essentially raw pork products and, unless make with certified or frozen pork, must be heated to 137° in a smokehouse.

Goose Sausage (England)

Six parts of lean beef to 1 part of suet are finely chopped together and moistened with Madeira in which garlic has been steeped for 24 hours. The chopped lean meat of a roast goose is then added — how much depends on your taste— but there should be half as much goose as beef. The whole is filled into hog casings after seasoning with salt and pepper.

Goosewurst

5 pounds goose meat	1/2 cup Drambuie (Scotch liqueur)
2 teaspoons salt, or to taste	2 teaspoons freshly ground white pepper
1/2 cup very finely chopped onion	1/4 cup chopped fresh chives
1 teaspoon mace	1 teaspoon ground coriander
1/2 teaspoon cayenne pepper	1 tablespoon sweet paprika
5 feet medium (2-inch diameter) hog casings	

Grind the goose through the coarse disk. Pour the Drambuie over the goose, mix well, and refrigerate for at least three hours of overnight. Mix the goose with the remaining ingredients. Grind the mixture through the fine disk and stuff into the prepared casings.. Twist off into three or four inch links. To cook, saute in vegetable oil until evenly browned and cooked through.

Smoked Goose

Use boneless and skinless breasts strips for this project.

Soak the breasts for 40 hours (at 36°) in a brine made with:

1 quart cold water

46 grams salt

35 grams powdered dextrose (if using sucrose, use 1/3 less)

2 grams sodium nitrite (or 1.25 oz. Prague powder #1)

Put the goose breasts in pairs in ham stockinnettes and air dry them for 40 hours until they formed a nice pellicle.

Hang the goose breasts in the smoker and smoked them at around 90° for 36 hours using 3 pans of apple chips. (Half of the last can be juniper for a delightful flavor) After the smoking, heat the smoker up to 150° and warm the meat until the internal temp is 145°. Then take out the goose and cool it quickly and refrigerate. The result is goose breast which you can slice very thinly with a razor sharp knife (or slicing machine) which is delightful served with thin slices of rye bread and sliced shallots. It has a somewhat “raw” texture to it which gives it real bite appeal.

Brine Cured Ham

A good brine also includes something sweet to offset the salt needed for curing. Use powdered dextrose, but maple syrup, honey, or molasses may be freely substituted. A meat (brine) pump should be used as indicated to prevent bone souring. Here is a brine to use for ham:

2 1/2 gallons ice water	8 ounces salt
8 ounces Prague Powder #1	2 1/2 ounces powdered dextrose
2 1/2 ounces ground white pepper	1 1/2 ounces ground juniper berries

You can add other things for flavor if you wish: garlic juice, paprika, herbs or spices. Spray pump the ham to 15% its dry weight, being sure to inject along the bone around all sides as well as into the larger sections of meat. Cover with the brine, then refrigerate at 38° F for 5-7 days.

Put the hams into stockinette bags and let them hang a day to dry out and acclimate to room temperature. Slowly warming the meat is critical to complete the curing since it is at this point the nitrites are activated. Next, the hams go into a preheated 120° F smoker and just hang there until the internal temperature, at the thickest portion, reaches 106° F. Then, raise the smokehouse temperature to 135°, close the dampers to 1/4, and apply as much smoke as suits you. Bring the internal temperature up to 128° and keep it there for 12 hours. At this point, trichina are destroyed (they are killed instantly at the benchmark 152° you hear so much about, but the USDA has published a table of times at various temperatures which also guarantee their demise). You can also raise the temperature to 140° so it is “fully-cooked”.

After the smokehouse processing, allow the hams to cool at room temperature overnight, then refrigerate for at least a day.

Smoked Ham

Dry-cure Method with Artery Pumping for 25 lbs

5 quarts ice water (38 - 40°F)

1 lb. salt

5 ozs. powdered dextrose

5 ozs. Prague Powder No. 1

All ingredients are thoroughly dissolved in cold water (40°F). Hams must have an internal temperature of 38-40°F. before pumping. Weigh the amount of pickle that you will be using to artery pump the ham at 10% of the weight of the ham. After the ham is pumped, rub in 2-3 lbs. of the above dry mixture for each 50 lbs. of ham. Be sure that you have mixed and distributed the salt, sugar and cure. The cure can cause burn spots on the meat if not evenly distributed. Avoid stacking the hams over 4 high, as this will cause excessive weight on the bottom hams, which in turn will squeeze out the natural juices and the pickle. Hams should be cured at 38-40°F. for 5-7 days. Remove from the cooler and wash the surface salt of the hams with a stiff brush. DO NOT SOAK. Place in stockinettes and remove to smokehouse. Stitch-Pumping Method: Ham is pumped 10% by weight as above in dry-cure method. Ham should be pumped in the shank and around all the bones in the ham, using the same ingredients as above. Hams then are placed in a container and the cover pickle added. This pickle is the same as was used to pump the ham. Be sure the hams are submerged beneath the pickle. Remove and place in cooler at 38-40°F. for 5-7 days. Place in stockinettes and put in smokehouse. Picnics & Shoulders Pork butts and pork shoulders are, for the most part, cured exactly as a ham. However, there is an important variation. The picnics and shoulders should be pumped to 15% of their green weight, rather than the 10% for a ham. The reason for this is that during the cure period these two cuts of meat lose from 3-4% more pickle than does the ham. The same formula as processing ham applies to these 2 cuts of meat. The hams are removed to a smokehouse preheated to 120°F. With drafts wide open, hold for 12 hours. Increase the temperature to 140°F, introducing the smoke, and hold for 8 hours with draft 1/2 open. Close the drafts, increase the temperature to 165°F. and hold until the internal temperature of the ham is 142°F. For a fully cooked ham, hold until the internal temperature reaches 152-155°F.

Haggis

1 sheep's pluck (stomach bag)	2 lbs. dry oatmeal
1 lb. suet	1 lb. lamb's liver
2 1/2 cups stock	1 large chopped onion
1/2 tsp. cayenne pepper, Jamaica pepper and salt	

Boil liver and parboil the onion, then mince them together. Lightly brown the oatmeal. Mix all ingredients together. Fill the sheep's pluck with the mixture pressing it down to remove all the air, and sew up securely. Prick the haggis in several places so that it does not burst. Place haggis in boiling water and boil slowly for 4-5 hours. Serves approximately 12.

Quick Haggis

1/2 lb liver 1 onion	1/2 cup oatmeal
5 to 8 cups stock	1/2 cup suet
1/4 tsp cayenne pepper	1/2 tsp. salt

Boil the liver and parboil the onion, then mince them together. Lightly brown the oatmeal then mix all ingredients together. Place in a greased basin and cover with foil, or a suet crust if desired and steam for 1 1/2 hours. Serves 4.

Head Cheese

Ingredients for 10 lbs.

5 ozs. salt	5 ozs. gelatin, dissolved in
2 tbsp. ground white pepper	1 quart warm water
1 tsp. ground ginger	1/2 tsp. allspice
1 tsp. ground caraway seeds	1 tbsp. onion powder
1 tsp. ground marjoram	1 tbsp. ground cloves
5 lbs. pork tongues	4 lbs. pork snouts
1 lb. pork skins	

Cure meat for 3-5 days in a brine made with:

2 1/2 gals. water	2 1/2 lbs. salt
12 ozs. cane sugar	4 ozs. Prague Powder No. 1

After curing, place all meat loosely in steam kettle. Cover with sufficient amount of water. Place the pork skins in cooking net. Then cook for approximately 1 1/2-2 hours. After cooking, remove from kettle and let cool. Grind pork skins through 1/8" grinder plate. Grind the remaining meat through a 1 1/2" plate. After grinding, add other ingredients and sufficient amount of cooking stock to arrive at a finished yield of 110-115%.

After the product is thoroughly mixed, stuff by hand into beef bung or hog stomach casings. Place in cooler and chill for 12 hours at 34-36 degrees F. (If forming is done in molds, place molds in ice water for approximately two hours to assist in rapid chilling.) After chilling, remove from molds and place on rack, properly spaced, in 38-40 degree F. cooler. Chill at this temperature.

Headcheese 2

1/2 pig's head
4 pig's feet
1 onion, chopped
2 tablespoons (30 ml) salt
2/3 cup (150 ml) vinegar
1 teaspoon (5 ml) freshly ground pepper)
1/2 nutmeg, grated
4 pickled sour gherkins, coarsely chopped
1 teaspoon (5 ml) ground mace
lard, melted

Put the head and feet in a saucepan, and barely cover them with cold water. Add the onion and salt, and bring slowly to a boil. Simmer over low heat for two to three hours, or until the meat is easily detached from the bones. Remove the meat from the pan and bone it carefully. Dice the meat. Strain the cooking liquid.

Combine the meat with the vinegar, pepper, nutmeg, gherkins, mace and as much of the cooking liquid as necessary to make a smooth syrupy mixture. Simmer it gently for 15 minutes.

Rinse out stoneware pots or bowls with cold water or vinegar. Ladle in the headcheese, pressing it down well and filling the containers to just below the rims. Let cool until the liquid jells. Cover the surface with a layer of melted lard. Refrigerated, the headcheese will keep for about a month.

Monastery Herbal Sausage

400 g lean pork	400 g lean beef
200 g unsalted pork back fat or fatty Pork belly without skin	
20 g Salt	2 Level tsps finely ground White pepper
1 ts Thyme	1 ts Marjoram
5 pieces pimento	1 finely ground cinnamon stick

Mince pork, beef and fat through 8mm disc. Mix herbs and spices and sprinkle over meat mass and mix all together by hand for 5-10 mins. Fit funnel to mixer and fill pork casings.

Otis Boyd's Famous Hot Link Sausage

2 1/2 lb ground pork (shoulder cut)	2 1/2 lb ground beef (brisket, round, or sirloin)
2 t dried sage	2 t crushed red pepper
2 t paprika	2 t ground cumin
2 t dried sweet basil	2 t anise seed
2 t dried oregano	Dash salt and ground black pepper

Mix the meats with the spices. For sausage links, attach 2 1/4-inch sausage casings to the stuffer nozzle on a hand meat grinder. Stuff the casings to the desired length, cut the links, and secure the ends with string. Barbecue at 225 deg F for 2 hours or slow-smoke at 185deg F for 4 hours. For sausage patties, form the meat mixture into a roll and cover with wax paper. Slice the roll into patties and peel off the wax paper. Patties can be fried or grilled.

Irish Sausage

5 lbs. coarse-ground pork butt	3 tsp. thyme
5 cups bread crumbs	3 tsp. basil
4 eggs, lightly beaten	3 tsp. rosemary
8 cloves garlic, pressed	3 tsp. marjoram
1 tbsp. salt	3 tsp. black pepper
2 cups water	

Combine all ingredients, mix well, and stuff into sheep casings. Fry in butter or oil.

Basic Irish Sausages

1 1/2 lb lean pork	8 oz pork fat, without gristle
pinch dried sage or marjoram	1 oz white breadcrumbs (optional)
1/2 ts ground allspice	1/2 ts ground ginger
1/2 ts mace	1/2 ts nutmeg
1/2 ts cloves	1/2 ts cayenne pepper
1 ts salt	freshly ground pepper

Grind the meat and fat twice, then mix very well and season. (Fry a teaspoon or so to check the flavor until you get it the way you like it.) Add the breadcrumbs.

Stuff into casings

Augie Oliver's Italian Sausage

10 lbs. pork butt 4 oz. salt
2 oz. fennel seed 2 oz. crushed red pepper

The weight of salt and red pepper can be varied to suit taste, but the “10:4:2:2” is pretty much on target. Coarsely grind chilled meat, hand mix seasoning, and regrind and stuff into hog casings to approximately 1 1/4” diameter.

Fresh Italian Sausage- Mild/hot

5 tbsp. salt	1 pint ice water
1 tbsp. cracked fennel seed	2 tsp. coarse black pepper
1 tbsp. sugar	3 tsp. crushed hot peppers
1 tsp. caraway seeds	1 tbsp. coriander
10 lbs. boneless pork butts	

Be sure that the meat has been chilled between 32-34°F. before starting. All blood clots, bones, cords, etc. must be removed and thrown out. Do not keep sausage at room temperature any longer than necessary. Grinding all the pork butts through 1/4” or 3/8” grinder plate. Place into the mixer and add all the ingredients. Mix well until all the spices are evenly distributed. Stuff into a 32-35mm hog casing.

Hot Italian Sausage

Yields: 4 lbs

3 lbs pork butt	1/2 lb pork back fat
1 tbsp minced garlic	4 tsp kosher salt
2 tbsp anise or fennel seed	1 tsp cayenne
1 tbsp red pepper flakes	2 tsp fresh ground black pepper
2 tbsp anise liqueur (optional)	1/4 cup cold water
medium hog casings	

Combine all ingredients except water and casings in a large bowl. Grind through 3/8 inch plate. Moisten with water and mix well. Stuff into medium hog casings and tie into 5 inch links. Keeps 3 days refrigerated, 2-3 months frozen.

Italian Pepper Sausage

4 1/2 lbs. coarse ground pork	4 tsp. fennel
1 1/2 lbs. salt pork	1 Tbsp. crushed red pepper, dried
1 clove garlic	1 onion, quartered
1/4 tsp. thyme	1 1/2 Tbsp. freshly ground black pepper
1/2 tsp. bay leaf, crushed	1/4 tsp. coriander
2 Tbsp. salt	1 cup red wine
4 Tbsp. paprika	

Combine all ingredients, mix well and stuff into hog casing. You may split lengthwise and broil under medium heat, or pan-fry until brown on all sides and well done.

Italian/Sicilian-Style Sausage

4 lbs lean pork butt,cubed	1 lb pork fat,cubed
5 t coarse kosher salt	3 t fresh black pepper, coarsely ground
2 cloves garlic finely minced	2 1/2 t fennel seed
1 t anise seed	crushed red pepper to taste
55 feet medium hog casings [if making links]	

Prepare the casings. Grind the meat and fat together through the course disk. Mix the remaining ingredients with the ground meat and fat. Stuff the mixture into casings and twist off into three- or four-inch links. 5. Refrigerate and use within three days {immediately if using store-ground meat as this is not as sanitary as grinding your own), or wrap sausages individually and freeze.(Note:You might also try adding about 1 T of dry sweet basil and 1 T of dried Italian oregano.)

Italian Sweet Fennel Sausage

3 lbs pork butt	3/4 lb pork fat
4 garlic cloves, minced	4 tsp kosher salt
2 tbsp fennel seed	1 tbsp ground black pepper
1/8 tbsp ground allspice	1 tsp dried oregano
1/2 cup dry red wine	medium hog casings

Grind the pork and fat together in a food grinder with a 3/8 inch plate. Add garlic, salt, spices, and wine. Mix well with your hands. Shape into patties or stuff into casings. Keeps 3 days in refrigerator or 2-3 months frozen.

Italian Fennel and Whiskey Sausage

3 Lbs lean meat	1 Tbsb. black pepper
3/4 Lb back fat	1/8 Tsp. ground allspice
4 garlic cloves, minced	1 Tsp. dries oregano
2 Tbsb. fennel seed	1/2 Cup whiskey
4 Tsp. kosher salt	

Grind meat and fat together through 3/8-inch plate. Add garlic, salt, spices, and whiskey. Mix well with your hands. Shape into patties, or stuff into medium hog casings and tie into 5-inch links. Makes 4 pounds.

Italian Sausage/Frugal Gourmet

2 lb coarse-ground lean pork
1 T coarse-ground fennel [buy whole seeds and crush with a mortar & pestle]
2 bay leaves, crushed
1 T dried parsley
3 cloves garlic, crushed
1/8 t hot dried red pepper flakes
1 t salt
1/4 t pepper
4 T water

Mix all the ingredients carefully, let stand for 1 hour, and mix again. Stuff into casings or fry plain.

Jagdwurst (Hunter Sausage)

Jagdwurst is a mild-tasting sausage but somewhat spicy. This is why the smoke is applied for such a short period. The meat, spices, garlic and smoke are being blended into one flavor. Garlic is usually chopped in a blender with a little water to help it along.

1 1/2 lbs. lean fresh ham	4 lbs. fresh bacon
4 1/2 lbs. lean pork butts	3 1/2 ozs. salt
2 level tsp. prague powder #1	1/2 oz. powdered dextrose
1 tbsp. ground white pepper	1 tbsp. ground coriander
1 garlic clove	3/4 oz. ground mustard seed
1 tbsp. ground nutmeg	1 tbsp. ground ginger

Trim the fat from the fresh ham and grind with the lean pork butts through a 1/8" grinder plate. Grind fresh bacon and lean ham through a 3/8" grinder plate. Add the remaining ingredients and mix thoroughly until evenly distributed. Stuff the meat into a clear, fibrous 3 1/2" x 24" casing. Allow to dry at room temperature for 30-40 minutes. Then place the sausage in a smoker pre-heated to 130 degrees F. for about 1 hour without smoke. Increase the smokehouse temperature to 165 degrees F. and maintain until the internal temperature of the sausage reaches 150 degrees F. Do not smoke the sausage for more than 30 minutes during this period.

Jerky

1 1/2 to 2 pounds lean, boneless meat
1/4 Cup soy sauce
1 Tblsp. Worcestershire
1/4 tsp. pepper

1/4 tsp. garlic powder
1/2 tsp. onion powder
1 tsp. hickory smoke flavor salt
Hot sauce or Tabasco (optional)

Trim and discard all fat from meat. Cut meat into 1/8 to 1/4 inch thick slices. In a bowl, combine soy sauce, Worcestershire, pepper, garlic powder, onion powder and smoke flavored salt. Stir until seasonings are dissolved. Add all the meat strips and work them thoroughly into the mix until all surfaces are well coated. The meat will absorb most, if not all, of the liquid. Cover tightly and let stand overnight in the refrigerator. Shake off any excess liquid, sprinkle coarse ground black pepper on both sides. Arrange strips of meat close together, but not overlapping, directly on oven racks or cake racks set in shallow, rimmed pans. Dry meat in oven at the lowest possible oven setting, 150-200 degrees, until it turns brown, feels hard and is dry to the touch. This will take 5 hours for chicken and turkey, 4 to 7 hours for beef or venison. Pat off any beads of oil. Cool and store in airtight plastic bags or in jars with tight fitting lids. Keeps in refrigerator or at room temperature indefinitely.

Biltong (South African Jerky)

5 lbs. of lean meat	1 level teaspoon Prague Powder #2
4 ounces salt	1 teaspoon cardamom
2 teaspoons coriander	1/2 teaspoon ground cloves
1/2 teaspoon cinnamon	1 teaspoon ground allspice
1 teaspoon ground pepper	1 teaspoon finely ground cayenne pepper
1 tablespoon Fermento	2 teaspoons powdered dextrose

Garam Masala Spice Mix

- 4 oz. coriander seeds
- 2 oz. cumin seeds
- 2 tablespoons black pepper
- 1 tablespoon white pepper
- 1 tablespoon cardamom seeds
- 1 oz. cinnamon bark
- 2 teaspoons cloves
- 3 nutmegs

Heat all ingredients in warm oven until fragrant and lightly browned. Do not allow to darken. Grind mixture, still warm, in a coffee grinder until very fine. Add the Fermento and dextrose to augment the vinegar flavor. Mix all the spices together, along with the curing salts. Dredge 1/2" slices meat, then layer them in a glass baking dish, wrapped a kitchen trash bag around it and sealed with a twistie. Overhauled after 12 hours. Use minimal vinegar, about 1 cup, dipping (and rinsing) a strips of meat. Hang to dry cure for 24 hours. Smoke if desired

Slim Jim Sausage Sticks

8 pounds lean beef, ground 1/8" plate
2 pounds pork backfat, ground 1/8" plate
2 level teaspoons Prague Powder #1
6 tablespoons ground mustard
4 tablespoons paprika
1 teaspoon ground black pepper
1 teaspoon ground white pepper
1 teaspoon ground celery
1 tablespoon mace
1 teaspoon granulated garlic
3 1/2 ounces kosher salt
1 1/2 ounces powdered dextrose
6 ounces Fermento

Mix all ingredients, stuff into 22-24mm sheep casings. Form to desired length. Smoke at 98-110°F for 8 hours. Hold at 110°F another 12 hours, then raise temperature until internal meat temperature reaches 145°F. Allow to cool at room temperature about 8 hours, then refrigerate.

Kestomakkara

2 lbs. lean ground beef	1/4 cup beer, cognac, or brandy
3/4 lb. lean ground pork	3 tsp. salt
1 lb. side pork, unsalted, cubed	1 tsp. black pepper
1 tsp. allspice	1 1/2 tbsp. salt
1/4 tsp. ground cloves	1 tbsp. sugar
1 tsp. sugar	1 tsp. saltpeter (optional)

Combine beef, ground pork, salt, pepper, allspice, cloves, 1 teaspoon sugar, and beer, cognac, or brandy; mix thoroughly. Knead until very smooth. Add side pork, kneading it in very well. If mixture seems dry, add water until it is the consistency of a meat loaf mixture. Put mixture into sausage press, pastry bag, or large cookie press, and press into sausage casings, packing it in well, so that there are no air bubbles. Tie in 4-inch lengths with string. Rub sausages with a mixture of 1 1/2 tablespoons salt, 1 tablespoon sugar, and 1 teaspoon saltpeter. Cover and refrigerate for 2 days, turning sausages as a brine collects in the pan. Remove from brine, rinse, and smoke in meat smokehouse or over very low coals on covered barbecue for 3 to 4 hours, adding dampened hickory chips to fire, which should be low so that sausages neither break nor burn. Refrigerate, freeze, or serve immediately. Slice to serve. Makes about 4 pounds of sausage.

Ukrainian Kielbasa

12-15 lbs lean pork butt	5 lbs lean ground beef
1 lb veal (cubed)	1 Tbs garlic salt
1 tsp black pepper	1-2 Tbs salt
2 Tbs mustard seed	1 head garlic cloves
1 quart of water	Paprika (sprinkle)

Grind all meat together with meat grinder using a large hole setting. Crush garlic and mix with other seasonings into ground meats. Knead together thoroughly. Knead in the quart of water slowly until all is absorbed. Soak sausage casings in cold water with several changes of water to loosen them. Put casings on funnel end of sausage stuffer. Tie end of casing. Put meat in stuffer and crank and fill casing. Prick casings liberally to let air escape before placing in oven. Bake at 325 F for 1 hr. Add water in bottom of pan as needed.

Lithuanian Kielbasa

5 pounds coarsely ground pork butts	1 heaping teaspoon pulverized whole mustard seeds
1 heaping teaspoon whole allspice	1/2 teaspoon whole black peppercorns
1/2 large onion, finely chopped	2 large cloves garlic, finely minced
1/4 cup salt	1/2 cup cold water.

Mix ingredients thoroughly, and stuff into casings. Poach or boil for 20 minutes.

Polish Kielbasa

5 lbs. coarse ground pork	1 tsp. marjoram
2 Tbsp. salt	3 cloves garlic, finely chopped
1 1/2 tsp. pepper	1 cup water

Combine all ingredients, mix well and stuff into hog casing. To cook, cover partially and simmer for 1 1/2 hours.

or

4 lbs. coarse ground pork butt	2 tsp. sugar
1 lb. fine ground beef chuck	1 Tbsp. marjoram
1 1/2 Tbsp. salt	1/2 tsp. allspice
1 Tbsp. black pepper	1 Tbsp. caraway seeds
8 cloves pressed garlic	1 cup cold water

Combine all ingredients, mix well and stuff into hog casing. To cook, bake or broil.

Knackwurst

1 lb Lean beef	1 1/2 lb Lean pork
1/2 lb Pork fat	2 1/2 tb Salt
1 ts potassium nitrate	2 lg Cloves garlic, crushed
1 tb Cumin seeds, crushed	2 ts Dried crushed red pepper
1 ts Black pepper	1 c Water
sheep casings	

Work the beef through the fine blade of the grinder, spread it on a plate and sprinkle the salt and saltpeter over it. Work the pork and pork fat through the coarse blade of the grinder and combine with the beef. Place in large bowl and sprinkle over the garlic, cumin seeds and red and black pepper. Beat well for 5 minutes until the mixture leaves the sides of the bowl. Beat in the 1 cup of water. Fill the casings and twist or tie in 4-5 inch lengths. Hang them in an airy room (about 60°F) and dry them for 2-5 days depending on the humidity. Then smoke them for 2-5 hours until brown or dark mahogany. Do not let the temperature rise above 100°F. Store for up to a month in the refrigerator. Simmer in boiling water to cover for 12-15 minutes and drain; or split lengthwise, brush with butter and broil or saute in butter.

Knockwurst

7 lbs. boneless veal or beef	3 lbs. pork trimmings
1 pint ice water	2 cups non-fat dry milk
6 tbsp. salt	4 tbsp. powdered dextrose
2 level tsp. Prague Powder No. 1	5 tbsp. ground white pepper
1 tbsp mace	1/2 tsp. ground allspice
1 tsp. coriander	2 tbsp. paprika
1 tsp. garlic powder (optional)	

Grind all the meat through a 1/8" grinder plate, add all the ingredients and mix well. Sausage should then be stuffed into small or medium beef rounds or 38-42mm hog casings. Sausage should then be placed on smokesticks, properly spaced. Knockwurst usually is not smoked very dark; however, this is optional. Knockwurst is placed in a smokehouse that is preheated 130-135°F. with dampers wide open. Keep at this temperature for about 1 hour or until the product is fully dry. Smokehouse temperature then should be raised to about 150°F. while applying smoke and held there for 1 hour, or until the desired color is obtained. You may increase smoker temperature to 165°F. and cook until internal temperature reaches 152°F. without smoke, or you may remove to the cooker until the 152°F. is obtained internally. If you are cooking in water, be sure the water temperature is not over 165°F.

Kosher style beef sausage - Fresh

10 lbs. beef chuck	1 tbsp. ground white pepper
1 tsp. ground ginger	1 tbsp. thyme
1 tbsp. rubbed sage	5 tbsp. salt
3 tbsp. sugar	1 pint ice water
1 tbsp. ground nutmeg	

The meats selected for this sausage should be very high quality and bright in color. Remove all the blood clots, sinews, and gristle. Be sure the meat has been kept at 28-32°F. before grinding. Grind all the meats through a 3/8" to 1/2" grinder plate. Place into the mixer and add all the ingredients, mix until evenly distributed. (If necessary, you may add ice to keep the meat at 32-34°F). Remove from mixer and regrind through 1/8" grinder plate. Remove to stuffer packing tightly and use about 22-24mm lamb casings. Remove to cooler after stuffing.

Kosher Style Salami

10 lbs. lean beef	
6 tbsp. salt	4 tbsp. powdered dextrose
2 level tsp. Prague Powder No. 1	2 tbsp. ground black pepper
1 tbsp. paprika	1 tbsp. ground ginger
2 tsp. ground nutmeg	1/2 tsp. garlic powder
6 tbsp. corn syrup solids	

Grind all the fat meat through a 3/16” grinder plate and the lean beef through a 1” plate, or, you may dice into 1” pieces. Place all the meat into the mixer, adding all the ingredients. Mix well and place in 38-40°F. cooler overnight to allow meat to set up. The next day, regrind through 3/16” plate. Be sure you pack the stuffer very tightly with the meat to eliminate all air pockets. Stuff into fibrous casing, 3 1/2” x 24”. Hang salami on smokehouse sticks and place into smoker. Smoker should be preheated to 130°F. and salami should be kept in smoker for at least 1 hour with dampers wide open, no smoke. After this period, allow the dampers to remain about 1/4 open and apply heavy smoke, increasing the temperature to 140°F., and maintain for another hour. Raise the temperature to 160°F. for 1 hour and then raise to 170°F., cutting off the smoke. Keep salami in smoker until the internal temperature reaches 152°F. Remove from smoker and shower with cold tap water until internal temperature is reduced to 110°F. Allow to hang at room temperature until the salami is dry or until desired bloom is obtained. Keep salami out of drafts while drying. Place in cooler overnight before using.

Moroccan Lamb Sausage

3 pounds ground lamb

1 Tsp salt

1 1/2 tsp curry powder

1 1/2 tsp coarsely ground black pepper

1/2 tsp cinnamon

1/2 tsp dried thyme

1/2 tsp currants

1/2 cup pomegranate juice

1 Tsp minced garlic

Mix together all ingredients,stuff into casings, and twist into 5-inch lengths.

Lamb Sausage (Armenian)

5 lbs. medium-ground lamb
1 cup finely chopped onion
8 cloves garlic, pressed
2 tsp. black pepper
1 tbsp. salt
2/3 cup fresh mint, chopped
1 cup water

Combine all ingredients, and mix well. Stuff into sheep casings. Broil or barbecue.

Lamb Sausage (Assyrian)

3 pounds ground lamb
1 Tsp salt
1 tsp coarse ground black pepper
1 Tsp basil leaves, minced fine
1/4 cup pomegranate juice
1 tsp tarragon
Hog casings for stuffing

Mix together all ingredients and stuff into casings. Twist into 5-inch lengths.

Lamb, Rosemary and Mustard Sausage

3 lbs lamb shoulder, fat trimmed off	1 lb pork back fat
2 tsp kosher salt	2 tsp soy sauce
1 tsp chopped fresh rosemary	1 tbsp minced garlic
3 tbsp coarse-grain mustard	2 tbsp fruity olive oil
medium hog casings	

Grind meat and fat through 3/8 inch plate. Add other ingredients and knead well. Stuff into casings. Leave as a coil. Keeps 3 days refrigerated, 2 months frozen. To cook, brush with a mustard glaze and bake coil at 350°F for about 1/2 hour.

Linguica Sausage

4 lbs. boneless pork butt	1 tbsp. paprika
2 1/2 to 3 1/2 tsp. salt	1/2 tsp. cinnamon
4 to 7 cloves garlic, minced or pressed	1/2 tsp. ground cloves
4 to 6 small dried hot chili peppers, crushed	1/2 tsp. allspice
1 tbsp. coriander	1/4 cup cider vinegar
	1/2 cup cold water

Cut pork into cubes, separating lean meat and fat. Measure or weigh; you should have equal parts, or 2 pounds each, fat and lean meat. Grind coarsely. Combine ground meat in large bowl with remaining ingredients, and mix well with your hands or a heavy spoon. Cover and chill at least 2 hours or overnight. Shape into patties or links.

Liver and Sage Sausage

1/2 lb Veal or pork stew meat cut into 1-in pieces

1/2 lb Chicken livers

4 tb Chopped fresh sage OR 2 tb dried sage

2 tb Minced garlic

1/4 c drained capers

1/4 ts Ground black pepper

1/2 c dry white wine

1/2 lb Bacon, coarsely diced

4 Feet of sausage casing

In a mixing bowl, combine veal or pork and the chicken livers with the sage, garlic, capers, pepper and white wine. Cover and place in the refrigerator for 4 hours, or up to 12 hours. Remove the mixture from the refrigerator, and add the bacon. Pass the mixture through a meat grinder fitted with medium holes or place in a food processor and pulse until well combined, but not quite smooth.

Stuff the mixture into sausage casings, forming one long sausage or form into patties. To cook, place the sausages on a hot grill or under a preheated broiler. Grill 5 to 6 minutes on each side.

Liverwurst

3 1/2 lbs. pork livers	3 lbs. beef tripe
3 1/2 lbs. pork snouts	6 tbsp. salt
2 tbsp. onion powder	1 tsp. sage
2 tbsp. powdered dextrose	2 level tsp. Prague Powder No. 1
1 tbsp. ground white pepper	1 tsp. marjoram
1 tsp. nutmeg	

Cook pork snouts for approximately 1 hour, let cool and then grind all the meat through a 1/8" grinder plate. (Pork snouts should be weighed before grinding; you may have to add stock to bring snouts back up to green weight.) Add all the ingredients and mix well until all the spices are evenly distributed; regrind again using 1/8" plate. Liverwurst should be stuffed into a beef middle, sewed hog bungs or prime hog bungs. There also are sewed synthetic casings available. Water should be precooked to 180°F; liverwurst will then be placed into water and temperature allowed to drop to 160-165°F. Cook until an internal temperature of 150-152°F. is obtained (1-1 1/2 hours). After cooking, remove to a tub filled with ice and water for a quick chill; add sufficient ice to chill as rapidly as possible, which will require at least 45 minutes. Remove from ice water and let dry at room temperature; remove to cooler overnight.

Alternately

1 cooked hog head	1 cooked hog heart
1 cooked hog tongue	1 cooked hog liver

Cook hog head in kettle until the meat will strip from the bones easily. Cook hearts, tongues and livers until tender. Remove small bones from tongue. Remove all the meat from kettle, being careful to avoid getting any bone mixed with meat. Add 10% stock for each 25 lbs. of meat to bring back to green weight.

Longganisa (Filipino-style Sausages)

Mixture of 30% ground beef and 70% ground pork
For every 2.2 pounds (1 kilo) of mixture, add:

- 2 1/2-level tbsps. salt
- 1 1/2 tbsps. sugar
- 1 1/2 tbsps. soy sauce
- 2 tbsps. vinegar
- 2 tbsps. wine
- 1/8-level tsp. saltpeter (salitre)
- 1 level tsp. ground pepper
- 2 level tsps. chopped garlic
- sausage casings

Mix all ingredients together and cure mixture for 5-6 days in the refrigerator and stuff into casings. This kind of sausage should be stored in a cooler, ready for use. To cook, place a small amount of water in a skillet. Place sausages and let boil in water for about 10 minutes. With a fork, pierce casings. The longganisa will be ready when juices flow out and turn a dark caramel color. The sausages should also turn the same color and some oil should leak out.

Louisiana Sausage

5 lbs. medium ground pork butt	1 1/2 tsp. cayenne
1 1/2 tsp. chili pepper	5 tsp. salt
1 large minced onion	2 tsp. black pepper
4 cloves pressed garlic	1/2 tsp. allspice
1 cup cold water	2 tsp. thyme

Combine all ingredients, mix well and stuff into hog casing or make patties.

Lunenburg Sausage

1 pork heart	1 pork liver
1 pork tongue	2 pork kidneys
pork lights, or lungs	pork fat from entrails
2-inch strip of pork belly fat	2 tbsp. salt
2 tbsp. allspice	2 tsp. pepper
1 cup fresh summer savory	4 large onions

Soak liver, lights, and fat from entrails in salt and water for 1 hour to remove blood. Pour boiling water over tongue, and remove skin. Cut all meats and fat in small pieces, and boil for 1 hour. Place fat from entrails in pan in oven to render fat. (Fat may be used for cooking purposes.) When cooked, cool meat enough to handle, then put it, plus crisp residue from fat (called crackling), through meat grinder. Grind onions, and fry in small amount of fat to brown. Mix meat, onions, and spices well. You may add more spice if desired. Stuff mixture into casings.

Mortadella

6 tbsp. salt	2 tbsp. gelatin
2 level tsp. Prague Powder No. 1	2 cups non-fat dry milk
8 tbsp. corn syrup solids	2 large cloves fresh garlic
1 tbsp. ground black pepper	1 tbsp. ground mace
1 tbsp. coriander	1/2 tsp. cinnamon
1/2 cup good Italian wine	1 pint ice water
9 1/2 lbs. lean pork butts	

Grind all the meat through a 1/2" grinder plate. With the exception of the garlic and pepper, all the spices are boiled in the wine for 15-20 minutes. Place meat in the mixer and add the wine and spices after they have cooled. Dissolve all the gelatin and cure in the water adding it to the meat with the rest of the ingredients. Mix very well until all the ingredients are evenly distributed. Grind all the meat through a 1/8" plate and stuff into pans not over 6" deep; place overnight in 38-40 degrees F. cooler. Stuff into beef bladders or a large cellulose casing.

Place into a smoker preheated to 120 degrees F., gradually increasing the temperature to 170 degrees F. in an 8-hour period. Keep at this temperature until the internal temperature reaches 155 degrees F. If necessary, you may rinse with very hot water to remove the grease before placing under a cool shower. Reduce internal temperature to around 120-125 degrees F. before placing overnight into 40-45 degree F. cooler.

Medisterpølse (Danish)

4 lbs. lean pork	1 tsp. black pepper
1 lb. side pork	1 tbsp. salt
1 large onion, grated	1/2 tsp. allspice
1 cup stock	1/2 tsp. ground cloves

Grind meat three to five times. Add onion and seasonings, and mix well, adding stock a little at a time. Fill into small (lamb, pork, or small beef) casings, not too firmly.

Onion Sausage

10 lbs. pork butts	3 1/2 ozs. salt
1/2 oz. powdered dextrose	2 ozs. finely chopped onions
1 tbsp. coarse black pepper	1 tbsp. ground marjoram
1 pt. ice water	

Grind pork butts through a 3/8" grinder plate and fat meat through a 1/8" grinder plate. Then add all remaining ingredients, mixing until evenly distributed. Sausage is then stuffed into 35-38mm hog casings and placed into 38-40 degrees F. cooler for 24 hours before using.

Old Fashioned Loaf

7 lbs. pork butts	3 lbs. beef chuck
2 cups non-fat dry milk	1 quart ice water
6 tbsp. salt	1 cup soy protein concentrate
8 tbsp. corn syrup solids	2 level tsp. Prague Powder No. 1
1 tbsp. coriander	1 tbsp. ground white pepper
4 tbsp. onion powder	3 tsp. ground celery

Grind all the lean pork through a 3/16” grinder plate into the mixer and add 3/4 of all the ingredients except ice water, soy protein concentrate and non-fat dry milk. Mix well. Grind all of the beef plates through 3/16” grinder plate, adding the balance of the ingredients. After mixing stuff into pans, bake in a smokehouse for about 8 hours at 170 degrees F. or until the internal temperature reaches 152 degrees F. Remove and let cool overnight under refrigeration before slicing.

Note: For pepper loaf, you may sprinkle coarse black pepper on top of the loaves before cooking.

Pork Sausage (Chile)

50 lbs. pork trimmings, cured	1/4 lb. Spanish sausage seasoning
1/2 oz. garlic compound	1/4 lb. chili powder
1/4 lb. sugar	flour
cracked ice or ice water	

Put meat through 3/16-inch plate of meat grinder. Mix with power mixer or by hand, adding all other ingredients as you mix, including enough flour to obtain desired consistency. When well mixed, stuff into hog casings and tie with twine in 4-inch links. Give them a cold smoke for 6 to 8 hours, and allow to cool.

Pastrami

25 lbs brisket or plate, good grade
5 ozs. Prague Powder No. 1
8 ozs. salt

5 quarts ice cold water 38-40°F
1 tbsp. garlic juice
5 ozs. powdered dextrose

Pump the plates or briskets to 15% of their weight. Meat should be placed into curing box or vat and kept submerged while curing in cooler for 3-5 days at 40°F. Remove the cured pastrami pieces from the box or vat and rub all sides with a combination of coarse black pepper and coriander; or you may use coarsely chopped pickling spices. You also may sprinkle the meat with paprika to give it an attractive appearance. Place in smokehouse preheated at 130°F. with dampers wide open. Hold at this temperature for about 1 hour or until the surface of the meat is dry. Close dampers to 1/4 open and apply a light smoke for about 2 hours. Gradually increase the smokehouse temperature to 200-220°F. and hold until an internal temperature of 175-180°F. is obtained internally. Meat then is removed from the smokehouse and allowed to cool at room temperature for 1-2 hours before removing to cooler overnight.

Pastrami- Wisconsin

5 lbs brisket or sirloin tip
1 Tbs Garlic Powder
1 tsp Prague#1
2 tbs of pickling spice

1 Tbs Cayenne
2 qts Water
2 tbs black pepper, coarsely ground

Pump the meat to 5% of green weight. If using a roast, cut to max thickness of 3". Cure with remaining pickle in a plastic bag for 7-10 days in fridge turning occasionally. Dry for 4-6 hrs at room temperature Put meat and spices to a plastic bag and press spice into meat evenly. Rest in fridge overnight. Smoke at 200-230°F for 8-10 hrs and meat reaches 150°F internally. Cool thoroughly before slicing thinly.

Chicken Liver Pate

1 Lb Chicken Livers	1/4 Cup Onion, Chopped Fine
2 Tbls Butter	3 Tbls Mayonnaise
2 Tbls Lemon Juice	2 Tbls Butter, Softened Assorted Crackers
8 Drops Tabasco Sauce	1/2 tsp Dry Mustard
1/2 tsp Salt	1 dash Pepper
Chives, Snipped	Hard Cooked Egg, Chopped

Cook the livers and onion in the first measure of butter in a skillet until the livers are no longer pink (about 5 minutes), stirring occasionally. Drain, reserving the drippings (you'll need about 3 tablespoons of drippings for 1 cup of pate). Use a food processor or blender to puree the livers and reserved drippings. Add the mayonnaise, the second measure of butter (softened), lemon juice, Tabasco sauce, salt and pepper. Mix thoroughly. Place in a well oiled mold. Cover. Chill for 6 hours or longer. Unmold. Garnish with chopped hard cooked egg and snipped chives. Serve with crackers.

Dry-Cured Pepperoni - Italian Style

1 lb. regular pork	4 lbs. boneless beef
5 lbs. lean pork butts	9 tbsp. salt
1 oz. powdered dextrose	2 level tsp. Prague Powder No. 2
1 tbsp. ground hot red pepper	1 tsp. allspice
2 ozs. corn syrup solids	5 tsp. ground anise seed

Grind all the meat through a 3/16 grinder plate. Use mixer and add all the ingredients mixing evenly; regrind through 1/8 plate. The meat now is ready for stuffing. Stuffing: It is essential that the meat be well-chilled to avoid smearing. The meat should be stuffed into 24-26mm lamb casings. Drying: Hold pepperoni at 70 degrees F. for about 2 days maintaining a relative humidity of about 75%. The product should be kept in a 38-40 degrees F. cooler for at least 20 days (or until desired dryness is reached), from the time the cure has been added to the pepperoni. Be sure that casings used are not more than 1 3/8" in diameter, as this formula applies only to casings below this range.

Pepperoni

10 lbs. beef,pork, or any mixture
6 tablespoons salt
1 tablespoon ground hot pepper
5 teaspoons ground anise seed
1 pint water
1 1/2 ounces corn syrup solids

2 level teaspoons Prague Powder #1
2 tablespoons powdered dextrose
1 teaspoon allspice
2 cups soy protein concentrate
3 ounces Fermento

Grind the meat, add remaining ingredients, stuff into casings. Dry at 125° F for a couple of hours, then cook at 165° until internal temperature is 145°. Edible immediately, but you can let it sit in the fridge to dry out. I put it in the vegetable drawer on a rack so air can reach both sides. It will lose about 30% of its weight over the course of a few weeks Okay, you say - I though this was supposed to be simple - what's this "soy protein", "powdered dextrose", and "corn syrup solids" doing in there? Okay, I say, soy protein is a filler, in there to absorb fat and hold moisture. You can use non-fat dried milk instead. But, whatever you use, use about half of what this recipe calls for. Too much gives a mealy texture that is not pleasing, though this effect lessens with time. The dextrose is there to feed the fermenting. If you decide to add vinegar instead, just forget about it - or add any simple sugar such as honey. The corn syrup solids also aid fermenting, but are mostly there for their binding effect. Using honey combines this essential with the fermentation food. You don't think that 16th-century sausage makers were using this stuff, do you? They are just conveniences, not essential to flavor or safety. What's essential for the flavor is the salt, anise, and pepper. Notice there is no black pepper in here. Also no garlic or fennel, but you can add any of those things if you like. Form the meat into "logs" and wrap in saran wrap instad of stuffing. Let them rest in the fridge a few days for the cure to work. The salt and cure will harden the meat and some fermentation will take place. Now, we want to slowly dry it in the oven. Set the temperature as low as possible (150° F or greater), 165° is fine - not any higher. Rotate the rolls every couple of hours to keep the drying even. 10 hours should do the trick. Let them cool to room temperature then take 'em to the fridge.

Pepperoni (2)

22 lb. lean meat

3 lb. pork fat

1 1/4 cup + 2 tablespoons salt

1/3 cup + 1 tablespoon + 1 teaspoon dextrose (glucose)

2 tablespoons cure dissolved in 1 cup water

3/4 cup ground red pepper

3/4 cup ground allspice

1 tablespoon garlic powder

5 tablespoons fennel seed

Grind meat and fat through a 1/2-inch plate. Mix meat, fat, and all seasonings. Grind through a 1/8-inch plate and mix 6 minutes. Stuff in hog casings and place in 90 degrees Fahrenheit smokehouse until pH 5 is reached. Store at 50 degrees Fahrenheit for 20 days to produce a dry product, or heat to 142 degrees Fahrenheit after pH 5 is reached to produce a semi-dry product.

It is best to use a starter culture with all fermented sausage. If starter cultures are not available let product stand in a 6-inch deep tray at 38 degrees Fahrenheit for 72 hours before it is stuffed or add 8 oz. of GDL per 100 lb. of product and heat to 142 degrees Fahrenheit internally without incubation.

Pickle & Pimento Loaf

7 lbs. lean beef	1 tsp. ginger
3 lbs. lean pork	1 tsp. onion powder
2 lbs. ice water	1/2 tsp. mace
3 1/2 ozs. corn syrup solids	2 tsp. Prague Powder No. 1
3 ozs. soy protein concentrate	6 tbsp. salt
12 ozs. chopped sweet pickle	8 ozs. non-fat dry milk
12 ozs. chopped pimentos	

This type of loaf traditionally is a fine-textured luncheon meat (emulsified) and is cooked in pans submerged in water. For home use, this product may be stuffed into 6 “ fibrous casings.

All meats can be ground with a 1/4” grinder plate, then mixed with all ingredients, adding the water last. Stuff into casings or pans and cook in 160°F. water until internal temperature reaches 152°F. Place in cold water until internal temperature is reduced to 70-75°F.

Pickled Sausage

1 c. white vinegar	1/2 c. water
1/4 c. white sugar	1/8 tsp. salt
1 tbsp. mixed pickling spices	1 med. onion, sliced
6 links smokies	

Mix together first 5 ingredients and boil for 8 minutes; cool. Put smokies and onions in large glass jar. Pour vinegar mixture over smokies. Refrigerate overnight before serving. Store in refrigerator.

Pickled Pig's Feet

15 lbs. of pork hocks or pig's feet
1 gallon water
12 ozs. salt
4 ozs. Prague Powder No. 1

Meat is placed into container with brine mixture; bring temperature up to 210°F. Heat is shut off and meat allowed to stay in pickle all night. The next morning, bring temperature up to 180°F. and cook until tender. Remove liquid from container and allow cold water to fill up container and overflow. Allow water to keep running into container to cool product down; this also helps to bring unwanted fat particles to the surface. Feet can be made boneless or semi-boneless, depending on the individual. Feet are soaked in white vinegar overnight. Remove from vinegar and rinse with cold water until all surface fat is removed. If not properly washed, the vinegar will become cloudy. Pig's feet may be packed in jars filled to capacity with white vinegar. You may decorate with whole bay leaves or red peppers. Pig's feet also are prepared by cooking in water until tender, or until meat is coming off the bones. Pickling spices are added while cooking. About 1/2 to 3/4 of the broth is poured off and then allowed to cool off. After cooking the broth is then tossed or scrambled and served in that manner, like jello. Another method is to cook until meat separates from bones, adding bay leaves rather than pickling spices. After completely cooked bones are removed, broth and meat are allowed to cool and set up like jello. It is served with a little splash of white vinegar. This is a traditional Polish dish.

Pork and Ham Sausage

3/4 lb. pork meat	3/4 lb. cured ham
1/4 tsp. nutmeg	10 soda crackers (5 oz.), ground
1 egg, lightly beaten	1/2 tsp. salt

Grind meats through finest blade of meat grinder. Add most of the cracker crumbs and nutmeg. Mix well, and turn out on waxed paper. Shape into roll. On another sheet of waxed paper, spread egg. Roll meat in beaten egg, covering all sides. On third piece of waxed paper, sprinkle additional cracker crumbs. Roll meat in crumbs to coat. Wrap meat in piece of white muslin that has been sprinkled with cracker crumb, and tie ends securely. Place sausage in boiling water to cover completely, and add salt. The vessel should be rectangular to allow roll to lie straight. Cook for 2 hours, turning after 1 hour and adding more water if necessary. Roll should be submerged during entire cooking period. Remove from water, cool, and remove cloth. Refrigerate until next day. Cut in narrow slices and serve cold. Makes 6 servings.

Swedish Potato Sausage

1 Onion, medium size, cut up	1 tb Salt
1 1/2 ts Ground black pepper	1 ts Allspice
6 Potatoes, pared & cut up (6 -cups)	12 tb Non-fat dry milk
1 lb Water	1 1/2 lb Lean boneless beef
1 lb Lean boneless pork	

Grind all the meat, potatoes, and onions thru a 3/8" grinder plate and place in a mixer. Add all the other ingredients with the water and mix well. After this procedure, regrind thru the 3/8" grinder plate again. Stuff into hog casings 38-40 MM. This sausage is a very perishable product. It is best kept when frozen. This sausage may be served fried, baked, or broiled. Keep in refrigerator in container and covered with water.

Scandinavian Potato Sausage

5 Lb ground pork shoulder
4 Tbsp salt
5 Lb ground round
2 Tbsp black pepper

5 Lb ground raw potatoes
1 Tbsp garlic salt
3 Lg onions ground or fine chop

Combine ingreds. and mix well. Stuff in casings. Makes about 17 lb. Freeze in 1 or 2 lb. pkgs. When ready to cook, place sausage in skillet in water to cover. Cook slowly until water is all cooked down and sausage browns in its own juice.

Romanian Jewish Beef Sausage

3 lbs lean beef chuck
1/4 lb beef suet
5 tsp kosher salt
pinch ground allspice
pinch ground cloves
2 tbsp minced garlic
2 tsp sugar
lamb or beef casings

1 1/4 lbs fatty beef (short ribs or plate)
1 tbsp coarsely ground black pepper
2 tsp ground coriander
pinch ground bay leaf
1 tsp dry mustard
2 tbsp whole yellow mustard seed
1/2 cup water

Grind lean beef through food grinder with 3/8 inch plate, fatty beef through 1/4 inch plate. In large bowl, mix ground meat with all other ingredients, except water and casings. Add enough water to allow you to work the spices in, knead till well blended. Stuff into lamb casings and tie into 5 inch links. Keeps in refrigerator 2-3 days or 2-3 months in the freezer.

Saucisson 5 pounds Pork tenderloin

Cure:

1 2/3 ounces salt	1/2 ounces brown sugar
1/4 ounce pate spice	3/8 tsp cornstarch
2/3 oz garlic	1 c water
1 pinch nutmeg	

Cover separated meat with curing spice overnight. Next day: Grind the second meat through a small plate. Add 20 grams garlic, 1 gram Cornstarch, 1 cup water, and 1 pinch of nutmeg. Place all in processor and puree. Mix puree with ground tenderloin. Pipe into large casing. Cure overnight. Poach in 180 degree water or Hot smoke 1/2 hour and finish in water. Variation: Pistachios are also traditional part of mix. Add 1 cup per 5 pounds of tenderloin.

English Saveloys

60 lbs. beef trimmings, cured	1/4 lb. thyme
20 lbs. hog skins, cured	20 lbs. hog cheek meat, cured
1 lb. breakfast sausage seasoning	1/4 lb. coriander
8 oz. sugar	flour

Wash salt off skins, and place them in water in a kettle. Cook at 180 degrees for 1 1/2 to 2 hours, until tender. Reserve stock. Run cooked skins through 5/64 inch plate, and beef and cheek meat through 1/8 inch hole. Mix all together well by hand or mixer, adding stock from skins and flour to reach desired consistency. Stuff into hog casings. Tie off in links 4 inches long. After forming eight links, connect the two ends with stout twine, 4 inches apart, for hanging. Prick well with sharp needle. Give them a hot smoke for 2 hours, then cook in water at 155 degrees for 20 to 30 minutes. Hang up the sausages, and rinse with hot water, then cold. Allow to cool for 1 hour, then refrigerate.

Scrapple

6 country-style spareribs	2 qts water
2 t. salt	16 peppercorns
2 or 3 bay leaves	1/2 t. sage
1/4 t. marjoram	1/8 t. mace
1 1/2 c. cornmeal	braunsweiger (couple of slices, finely chopped)
1/4 c. buckwheat flour	

Simmer ribs with next 4 ingredients over med. heat for 2 hours until tender. Remove meat. Let cool and remove meat from bones. Chop meat. Chill meat and broth overnight. Next day degrease broth. Take 1 qt. broth, add meat (pork and braunsweiger), and bring to boil. Add next 4 ingredients. Gradually add cornmeal/buckwheat mixture to boiling broth, whisking constantly. Cover and cook 30 min. Pour into a greased loaf pan. Chill overnight. To serve, unmold loaf, slice about 1/3" thick and fry over med. high heat until well-browned and crisp on both sides. Serve with maple syrup or tomato gravy (recipe follows).

Scrapple (Philadelphia)

2 lbs. pork shoulder	5 cups water
1 onion, sliced	1 small bay leaf
1 cup white cornmeal	2 tsp. salt
1/4 cup minced onion	1/4 tsp. thyme
1 tsp. sage	1/4 tsp. pepper
Flour	Shortening

Combine pork, 1 quart of water, onion slices and bay leaf in saucepan. Cover and simmer 1 hour. Drain pork and reserve broth. Discard bones and chop meat fine. Mix cornmeal, 1 cup water, salt and 2 cups reserved broth in a saucepan. Cook, stirring, until thick. Stir in meat, minced onion, thyme, sage and pepper. Cover and simmer 1 hour. Pour into a 9 x 5 loaf pan and chill until firm. Cut into slices, dust lightly with flour and fry in heated shortening until browned on both sides. Serve at once. Makes about 6 servings.

Scrapple (Pennsylvania)

4 - 6 lb. fresh pork shoulder, chicken parts or whole chickens
3 ham hocks
1 clove garlic
1 small onion chopped
1 cup flour
2 - 3 lbs white corn meal
salt
pepper
summer savory
thyme

Simmer meat covered with water, garlic, and onion. Remove the garlic after the mixture has boiled a few minutes. Remove from heat when the meat begins to fall away from the bones (approx. 4 hours). Cool, remove all bones, skin and grizzle. Strain liquid. (approx. 2 - 1/2 qts.). Shred meat and combine with a modest amount of fat (1/2 cup) skimmed from the liquid and reserved liquid to simmer. (It is a good idea to hold out some liquid) Bring to a simmer, add salt, pepper, summer savory, and thyme to taste. (1/4 tsp. salt, 1/4 tsp. pepper, 2 tsp. summer savory, 1 tsp. thyme) Be sure that there is enough liquid to accept white corn meal in sufficient quantity to adhere the meat together. Add liquid from reserve. Mix in flour. (Becomes as thick as gravy.) Begin adding and stirring in corn meal until quite thick. (Gets so thick that it is difficult to stir with heavy spoon. Similar to pie crust but not quite as thick.) Spread in loaf pan. Refrigerate, or freeze. Slice and brown in frying pan.

Seafood Sausage

- 1/2 lb Whitefish, skinned, boned
 - 1/2 ts Salt
 - 1/4 lb Salmon, skinned and boned
 - 1/4 ts Cayenne pepper
 - 1/4 lb Shrimps, peeled
 - 1/2 c Egg whites
 - 2 tb Finely minced onion
 - 1 bunch Parsley; stems removed
- 4 Feet sausage casings

Cut the fish into 1-inch pieces. Place sausage ingredients into a food processor and pulse until coarsely chopped. Or, pass them ingredients through a meat grinder fitted with medium holes. Stuff the mixture into casings or form 2 long sausages in plastic wrap. Poach the sausages in gently simmering water for 5 minutes, drain and let cool. If you have used plastic wrap to form the sausages, remove it when sausages are cool. Cut sausages into 6-inch lengths. To serve, grill the sausages or place under a preheated broiler. Since the sausages are already cooked, you want only to reheat them and crisp their skins.

Sicilian/Italian Sausage with Wine and Cheese

8 lbs. pork butts	2 lbs. lean beef (chuck is okay)
2 tbsp. powdered dextrose	1 tbsp. cracked black pepper
3 1/2 ozs. salt	3 tbsp. cracked fennel seed
2 tbsp. red crushed peppers	1 pint wine—chablis
2 ozs. imported Romano Pecorino	

The Romano cheese must be broken or cut up into smaller sized pieces so that it fits into your grinder. Grind cheese through a 3/8" grinder plate at least twice. This breaks it down to a powdery consistency so it can be mixed easily with the meat. Grind meat through a 3/8" grinder plate and place in a mixing bowl. Add the remaining ingredients and mix thoroughly until evenly distributed. Stuff into 32-35mm hog casing. You may also make this sausage in patties if you like. This particular sausage tastes best if it is cooked shortly after it is made. It is a good idea to prepare only what you can use up in a couple days. This sausage may be frozen, but the longer it is kept frozen, the more dominant the Romano cheese flavor will become.

Dry-Cured Sopressata

Sopressata can be made of either fresh hams or pork butts. It sometimes is made using beef, but pork is the traditional meat used. In either case, the fat and sinews should be removed before starting.

10 lbs. lean pork	9 tbsp. salt
1 oz. powdered dextrose	2 tbsp. whole black pepper
2 tbsp. ground black pepper	3 ozs. corn syrup solids
2 level tsp. Prague powder No. 2	1 tbsp. hot cayenne pepper (optional)

Grind all meat through 1/2" or 3/4" grinder plate. Add all ingredients and mix well. Remove meat to tub container, packing meat tightly (not over 6-7" high) and refrigerate for 48 hours. Remove from cooler, grind meat through 1/4" plate and stuff into hog middle 8-10" long. Sausage then is held for 48 hours at about 55°F. and then is placed into smokehouse. Sausage is smoked for 48 hours with cold smoke until color is obtained. Remove from smokehouse and keep at 50-60°F. with humidity around 70-80%. Hold about 8-10 weeks. Product will be ready when it loses about 30% of its green weight. This recipe is for 10 lbs. of meat and calls for 2 level tsp. of nitrate. Adjust accordingly.

Spicy Sausage Links

15.00 mL salt	10.00 mL paprika
2.00 mL pepper	2.00 mL ground allspice
2.00 mL ground cloves	2.00 mL cayenne pepper
2.00 mL dried thyme	2.00 mL garlic powder
25.00 mL water	25.00 mL vinegar
1.00 kg ground pork	250.00 g finely chopped bacon
125.00 mL dry bread crumbs	

Combine spices and bread crumbs. Blend in spice mixture, water and vinegar with pork and bacon. To shape, squeeze through 2 cm hole in pastry bag making links 8 cm long. To panfry, cook 7 min, turning frequently. To broil, cook fresh or frozen links about 5 min each side. For fresh links, refrigerate at least 24 hours to allow flavors to blend. Keeps up to 3 days. May be stored in freezer at -18 C up to 8 weeks. Makes about 14 links.

Summer Sausage

2 lb hamburger	1 cup water
1.5 tsp liquid smoke	1.5 tsp garlic powder
1 Tbs mustard seed	1 Tbs peppercorns (optional)
1 tsp seasoned salt	3 Tbs salt

Mix together all ingredients. Roll in short rolls. Wrap in aluminum foil (shiny side in). Refrigerate for 24 hours. Leave in foil and cook for 1 hour and 10 minutes at 350 degrees F. The last 15 minutes, open and remove foil. Cook on cooking rack. If fat hamburger is not available, increase the proportion of regular hamburger. Ask your butcher. Regular hamburger is considered 70 % to 80 % lean.

Summer Sausage (Goteborg)

3 1/2 lbs. beef trimmings	2 lbs. beef chuck
2 lbs. beef hearts	2 1/2 lbs. regular pork trimmings
2 level tsp. Prague Powder No. 1	1 tbsp. black pepper
3 tbsp. ground mustard	2 tbsp. ground nutmeg
1 tsp. garlic powder (optional)	8 tbsp. salt
4 tbsp. powdered dextrose	6 ozs. Fermento

The beef should be ground through a 3/16" grinder plate. The regular pork trimmings shall be ground through a 1" plate. Place all the ground meat into mixer and add all the ingredients. Mix thoroughly until all the ingredients are evenly distributed. After mixing, place in a tub and hold in 38-40 degree F. cooler until the next day. Do not pack the meat over 6"-7" high in the tubs. After curing overnight, regrind through 1/8" plate, pack tightly in stuffer and stuff into 2 1/2-2 3/4" by 24" sewed beef middles or 3 1/2" by 24" fibrous casing. Be sure that all air pockets are eliminated—when stuffing, stuff tightly. After stuffing, hang on smokesticks and dry at room temperature for 4-5 hours. Place in smokehouse preheated at 120-130 degrees F. and apply a heavy smudge and smoke at this temperature for 3-4 hours, or until the desired color is obtained. Raise the temperature to 165 degrees F. and cook until the internal temperature reaches 145 degrees F. After cooking, shower with cold water until the internal temperature is at least 120 degrees F. After shower, allow to hang at room temperature for 1-2 hours until the desired bloom is obtained. Keep out of drafts. Place in 45 degrees F. cooler for at least 24 hours.

Swedish Korv

3 lbs. ground beef	1 1/2 lbs ground pork
1 large onion chopped	9 lbs potatoes
2 tbsp salt	1 1/2 tbsp black pepper
1/2 tbsp white pepper	1 tsp allspice
10 ft hog casings	

Peel the potatoes and boil in lightly salted water for about ten minutes, they should still be very firm in the center, chop coarsely. Mix all the ingredients in a large bowl with your hands and run through a grinder with a sausage stuffer attachment. Tie off the stuffed casings with two knots at 12 inch intervals and sever in between. A 12 inch length of korv is equivalent to one standard serving. Fill a pot large enough to comfortably hold the the number of rings you wish to cook with water and bring to a boil. Add the rings of korv and boil for 45 minutes. Prick the sausage skins as they boil to release the entrapped air. The proper accompaniment to hot korv is boiled potates, green peas and copious amount of butter.

Tasso

8-10 pounds boneless pork butt	5 tablespoons salt
5 tablespoons cayenne pepper	3 tablespoons freshly ground black pepper
3 tablespoons white pepper	2 tablespoons paprika
2 tablespoons cinnamon	2 tablespoons garlic powder or granulated garlic

Trim the pork of all excess fat and cut it into strips about 1 inch thick and at least 4 inches long. Mix together the seasonings and place in a shallow pan. Roll each strip of pork in the seasoning mixture and place on a tray. Cover with plastic wrap and refrigerate at least overnight (preferable a couple of days). Prepare your smoker. Place the pork strips on a grill or rod and smoke until done, 5-7 hours. Don't let the smoker get too hot. Remove the meat and let it cool completely, then wrap well in plastic and foil. The tasso will keep well in the refrigerator for up to 10 days, and it also freezes very well.

Teewurst

Teewurst is a fine quality sausage and does not spoil quickly if kept refrigerated. It is a type of sausage one must acquire a taste for.

2 1/2 lbs. lean beef	3 1/2 ozs. salt
3 lbs. fresh bacon	2 level tsp. prague powder #1
5 lbs. lean pork butts	1/2 oz. powdered dextrose
1 tbsp. ground white pepper	1 tsp. pimentos, chopped
1/2 tsp. cardamon	1/4 oz. good rum
1 level tsp. red cayenne pepper	

Teewurst (cont'd)

Grind meat and pimentos through a 1/8" grinder plate. Add remaining ingredients and mix well until evenly distributed. Then regrind meat through a 1/8" grinder plate so you can achieve a finer texture for spreading. Stuff meat into a clear fibrous casing 3 1/2" in diameter. After stuffing, hang the sausage at 68-70 degrees F. for at least 3 hours. Place sausage in a cold smoker with heavy, dense smoke for 2-3 days. You may also smoke it for 8-10 hours at 90-100 degrees F. in dense smoke, but you get a better flavor if it is smoked for 2-3 days without heat

Tunisian Lamb Sausage

3 pounds ground lamb	1 Tsp salt
1 1/2 Tsp cumin	2 tsp coarsely ground black pepper
4 Tsp paprika	1 1/2 tsp cayenne
1 tsp cinnamon	1/2 cup pomegranate juice
1 1/2 Tsp minced garlic	1 tsp dry ginger
1 tsp thyme leaves	

Mix together all ingredients, stuff into casings, and twist into 5-inch lengths. You can use this recipes probably also for venison, if you add some ground up fat.

Thuringer

4 lbs. extra lean pork trimmings
or skinned fatted shoulders

8 tbsp. salt

4 tbsp. powdered dextrose

1 tsp. ground ginger

6 ozs. Fermento

2 lbs. pork butts

2 lbs. pork hearts

2 level tsp. Prague Powder No. 1

1 tbsp. ground black pepper

1 tbsp. whole or cracked black pepper

2 lbs. pork fat

Grind the lean pork, pork cheeks and pork hearts through a 3/16" grinder plate. Cut the pork cheeks or pork fat into 1 1/2"-2" cubes. Place all the meats into the mixer along with all the ingredients and mix until evenly distributed. Put meat in curing tubs and pack very tightly to exclude the air pockets. Place in a 38-40°F cooler for 3-4 days. The thuringer is properly cured when it has a nice red color. After curing, remove from the cooler and grind through a 1/8" or 3/16" plate. Pack the meat very tightly into the stuffer, eliminating all air pockets. Use single-wall beef middles for stuffing, 2 3/4" by 30" long or 3 1/2" by 24" fibrous casings. To produce a thuringer that has a consistent sour flavor followed very closely the weather which will govern the variations in curing and hanging time. After stuffing, hang thuringer on smoke sticks and allow to hang at room temperature (65-70°F) for 10-12 hours or until the product is thoroughly dry. When the weather is cooler than 65°F, increase the hanging time to 24 hours. Place thuringer into 100-110°F smokehouse. Immediately apply a heavy smudge and smoke at this temperature for 8-10 hours; raise the smokehouse temperature to 145 degrees F. and smoke at this temperature until internal temperature of 138°F is obtained. Allow to cool at room temperature and place into cooler overnight. It is very important that the thuringer be smoked at a low temperature; maximum temperatures should not exceed 110°F.

Terrine, Country Style Duck

Garnish:

1/2 pound duck breast, large dice
pepper to taste
3 oz. brandy

salt to taste
pinch curing salt

4 oz. onion, diced
1 oz. butter
1 1/2 tbs. parsley, chopped
12 oz. fatback, cubed
8 oz. pork, cubed
8 oz. duck livers or foie gras
1 1/4 tsp. curing salt
1 egg

1/2 tbs. garlic, chopped
1 1/2 tbs. tarragon, chopped
1 1/2 tbs. basil, chopped
1/2 cup pistachios, peeled and chopped coarse
1 pound duck leg, cubed
1 1/2 tbs. salt
1/2 tsp. pepper, freshly ground
1/2 cup parsley, chopped

Season the duck breast with the salt, pepper, and curing salt; marinate it in 3 oz. brandy and reserve it. Saute the onion and garlic in the butter. Cool the mixture. Add the herbs and fatback, then freeze the mixture until the fatback is very cold and slightly firmed. Combine the fatback mixture with the pork, duck leg meat, livers, remaining brandy, salt, curing salt, and pepper. Grind the mixture, using a medium die. Combine 1/3 of the meat mixture with the egg in a food processor. Process it to a smooth consistency. Poach a test quenelle to check the seasoning and binding. Fold in the parsley, pistachios, and

Terrines (con't)

marinated duck breast meat. Pack the mixture into a terrine mold that has been coated with barding fat or lined with plastic wrap. Place the terrine in a 140°F bain-marie. Bake it in a 250°F oven to an internal temperature °F 140°F.

VARIATIONS:

RABBIT TERRINE: Add 5 mashed and minced juniper berries to the herb mixture. Substitute rabbit leg for the duck. Substitute gin for the brandy. Substitute a rabbit loin and 1 tbs. of butcher's pepper for the garnish of diced duck breast.

ARTICHOKE TERRINE: Double the herb mixture. Substitute chicken livers for the duck. Add an inlay of 10 cooked artichokes. Substitute artichokes in a 1/2" dice for the duck breast garnish.

VENISON TERRINE: Add 5 mashed and minced juniper berries and the blanched zest of 1 1/2 oranges to the herb mixture. Substitute venison trim for the duck leg. Substitute chestnuts for pistachios. Substitute venison loin for duck breast garnish. Add 1 cup chopped dried fruits.

Turkey Sausage

1 1/2 pounds ground turkey (2:1; dark:white meat)	
1/4 cup brandy	1 tablespoon fresh thyme — chopped fine OR
1 teaspoon dried thyme	1/2 teaspoon ground cloves
1/4 cup minced onion	1/2 teaspoon white pepper
1/2 teaspoon salt	4 ounces bacon
6 egg whites	2 feet sausage casings

For this sausage, the turkey should be 2 parts dark meat to 1 part white meat. Ground turkey from the supermarket works well in this recipe. Combine brandy, thyme cloves, onion, pepper and salt in a small saucepan and place over medium heat. Cook 3 minutes, then scrape into the bowl of a food processor. Add the bacon and puree until smooth. Place the mixture in a mixing bowl, add the ground turkey and egg whites and mix well. Stuff the mixture into casings or form into patties. Grill or cook sausages and serve immediately.

Smoked Turkey Sausage

3 1/2 lbs boneless turkey breast
1 tsp salt
1 1/2 tsp ground red pepper
1 tsp granulated garlic
1/4 tsp ground nutmeg
Sausage Casings

1/2 lb potatoes, peeled and quartered
1 tlb paprika
1 tsp ground white pepper
1/2 tsp ground sage
2 tsps liquid smoke

In a meat grinder or food processor, grind together the turkey and potatoes until coarsely ground. Transfer to a mixing bowl, and add the remaining ingredients, mixing thoroughly. Refrigerate until ready to use. Soak the sausage casings for 1 hr in a small bowl with enough water to cover. Rinse the casings thoroughly to remove excess salt and stuff. Place the sausage in the smoker and smoke for 2 hours, turn and smoke another 2 hrs.

Sicilian Style Turkey Sausage

- 5 lb Turkey meat (15% fat)
- 2 ts Whole fennel seed
- 2 ts Crushed fennel seed
- 2 ts Crushed red pepper-optional
- 2 ts Salt, or to taste
- 2 ts Black pepper
- 1 ts Garlic powder OR 4 cloves finely minced garlic
- 5 Feet small hog or sheep casings

Using fine disk, grind turkey, mix with remaining ingredients and grind again. Stuff into casings and twist off into 3” links. Cook in vegetable oil until browned and cooked through.

Vegetarian “Sausage”

2 c. cooked soybeans
1 c. cooked dry lima beans
1 c. cooked dry navy beans
2 tsp. salt
1/8 tsp. paprika
1 T. melted butter
1/4 tsp. sage
1/4 tsp. thyme
1/4 tsp. marjoram
1/8 tsp. summer savory
1 egg, beaten
2/3 c. milk
1 c. cornmeal

Preheat oven to 500 deg F. Press the beans through a colander. Add spices. Shape mixture into patties. Combine egg and milk. Dip patties into egg, then into cornmeal. Place in well oiled roasting pan. Bake until sausages are browned on all sides, turning during cooking.

Venison Breakfast Sausage

2 lbs. venison	1/2 lb. bacon
1 tsp. salt	1 tsp. pepper
1/2 tsp. sage	

Chop the bacon and dice the venison, then mix in the salt, pepper, and sage. Refrigerate the mixture for a few hours before use. Shape the mixture into thin patties. Pour a little oil into a skillet or onto a griddle and heat to medium high. Grill the patties for a few minutes on each side.

Venison Old Time Sausage

8 lbs. venison with some fat pork	3 Tbsp. sea salt (see note)
2 Tbsp. black pepper	2 Tbsp. sage

Measure and mix seasonings. Sprinkle over ground venison and fat pork, mix thoroughly with hands. Can be ground the second time for a finer grade of sausage. Stuff in casings with sausage grinder stuffer. When they are stuffed, hang over about 3-inch hickory poles and put a smoke from green hickory chips under sausage to smoke two or three days. Poles should be at least 5 feet above the smoker. NOTE: Remember that some old recipes such as the one above use salt that would, at the time, be likely to contain some salt-peter and other preservatives. These days, most of these minerals are removed from table salt before it is packaged for sale in the supermarket.

Smoked Venison Country Sausage

6 lbs. venison	4 lbs. fat pork butts
1 lb. water	6 tbsp. salt
1 tbsp. ground white pepper	3 ozs. corn syrup solids
4 tsp. onion powder	1 tsp. ground nutmeg
2 level tsp. Prague Powder No. 1	2 cups soy protein concentrate

Grind all meat through a 1/4" grinder plate and mix all ingredients well. Stuff into 32-35mm hog casings and link into 6" links. Remove to preheated smokehouse at 120°F, with dampers wide open for about 1 hour or until sausage is dry. Then apply heavy smoke, gradually increasing temperature of smokehouse to 160°F. Damper is to be about 1/4 open while the smokehouse heat is increased at the rate of 10°F every 30 minutes. Hold until internal temperature reaches 152°F. Remove from smoker and shower with cool water until internal temperature reaches 110°F. Remove and place in cooler for 24 hours before using.

Hunter's Venison Sausage

4 lb. ground venison

2 tablespoons salt

3/4 teaspoon mace

1/4 teaspoon cloves

1/2 teaspoon garlic powder

4 lb. ground pork

2 teaspoons black pepper

1/4 teaspoon nutmeg

1/2 teaspoon all-spice

Mix venison and pork together. Add approx. 1/2 cup hot water to meat to gain desired texture for sausage press. Add spices and mix well.

Grandpa and Grandma B's Venison Sausage

4 lb. ground venison

2 tablespoons salt

1/2 clove garlic

4 lb. ground pork

1 tablespoon black pepper

Again mix the venison and the pork, and add water. Finally add the spices and mix well.

Blaine's Venison Sausage

6 lb. ground venison	6 lb. ground pork (lean)
2 tablespoons salt	2 tablespoons pepper
1/2 teaspoon cayenne pepper	1/2 teaspoon sage
1/2 cup honey	

When the venison, pork and hot water are well mixed, add spices and honey to mixture and mix in well.

Smoked Venison Polish Sausage

2 lbs. water (1 quart)	2 cups soy protein concentrate
6 tbsp. salt	2 tbsp. powdered dextrose
2 level tsp. Prague Powder No. 1	1 tbsp. ground black pepper
2 large cloves of fresh garlic	1 heaping tsp. marjoram
8 lbs. lean elk or venison	2 lbs. regular pork trimmings

Chill all meat and grind through 1/4" or 3/16" grinder plate. Remove the blood clots, bones and sinews. Place all meat into mixer, adding all the ingredients. Mix well until all the ingredients are evenly distributed. Remove, place in stuffer and use 35-38mm hog casings for stuffing. Let sausage dry at room temperature for about 45 minutes after stuffing. Remove to smokehouse preheated at 120 degrees F. and leave dampers wide open. Sausage will dry more for about 45 minutes. After this period, gradually adjust smoker to 160-170 degrees F. with dampers open. Allow product to smoke until the internal temperature reaches 152 degrees F.

Venison Summer Sausage

15 lb venison	10 lb pork trimmings (5 lb lean-5 lb fat)
7 oz (or 2/3 C) salt	1 oz commercial cure*
1 oz (1/4 C) mustard seed	3 oz (1 C) pepper
3 oz (1/2 C) sugar	1/4 oz (3 T) marjoram

Mix salt and cure with coarsely ground venison and pork trimmings. Pack in shallow pan and place in cooler for 3 to 5 days. Then add rest of ingredients and mix well. *Cure is optional. It is used to develop a pink color and as a preservative. Sausage is quite spicy. If you like less spice, cut down spices. Stuff prepared sausage into casings and smoke at 140 degrees F for 1 hour; 160 degrees F for 1 hour; and 180 degrees F for 2 hours, or until the internal temperature reaches 152 degrees F. (Insert a meat thermometer in the thickest part of the sausage.) Remove from smokehouse and spray with hot water for 15-30 seconds. Follow with cold shower or place in ice water until internal temperature is reduced to 100 degrees F. Let dry for 1 to 2 hours. Place in cooler.

Venison Thuringer

8 tbsp. salt	2 level tsp. Prague Powder No. 1
8 tbsp. powdered dextrose	1 tbsp. ground black pepper
1 tsp. ground ginger	6 tbsp. corn syrup solids
7 lbs. lean elk or venison	3 lbs. fat beef trimmings
6 ozs. Fermento	

Grind all the meat through 1/4" or 3/16" grinder plate. Place in mixer with all the ingredients and mix until the ingredients are evenly distributed. After mixing, place all the meat into the curing pans, not over 6 inches high, and pack tightly. Be sure all the air pockets are removed. Let the meat cure in the cooler at 38-40° F. for 3-4 days; the thuringer is properly cured when it has a nice red color. After curing, regrind all the meat through a 1/8" plate. Pack meat tightly into stuffer to prevent air pockets. Stuff the meat into 2 3/4" diameter by 30" sewed single-wall beef middles; or, you may use the 3 1/2" by 24" fibrous casings. To produce a thuringer that has a consistent sour flavor, it is of the utmost importance that the correct curing and smoking temperatures are followed very closely. Close attention also should be given to the weather condition, which will govern the conditions in curing and hanging time. After stuffing, hang the thuringer on the smokehouse sticks and space properly. Allow the thuringer to hang at room temperature for at least 10-12 hours or until the product is completely dry. If the weather is cool, increase the hanging time of the thuringer to 24 hours; that is, if the temperature is lower than 65° F. Then place the thuringer into a 100 degree F. smokehouse, apply a heavy smudge and smoke at this temperature for 8-10 hours. Keep the temperature between 100-110° F. during this period. Then raise the smokehouse temperature to 145° F. and heat at this temperature until an internal temperature of 138° F. is obtained. Place in 45 degree F. cooler and chill for at least 24 hours before using. NOTE: During the time the thuringer is being smoked, it is extremely important that you not exceed the maximum of 100° F.

Vienna Sausage

4 lbs. lean beef
2 lbs. lean pork
2 level tsp. prague powder #1
2 3/4 ozs. wheat flour
1 tbsp. ground nutmeg
1/2 tsp. ground cardamon

4 lbs. lean veal
1 pint ice water
1 oz. powdered dextrose
3 1/2 ozs. salt
1 tsp. ground coriander
1/2 tsp. ground cloves

Grind the meat through a 1/8" grinder plate. Add the remaining ingredients, except water, mixing thoroughly. Place the meat in a meat processor and emulsify it, adding the water as you go along. Then stuff the mixture into 24-26mm sheep casings. Hang at room temperature for 30-40 minutes or until dry. Place in a preheated smokehouse at 150° F. and hold there for 1 hour. Raise temperature to 165° F., holding until internal temperature reaches 152° F. Vienna sausage is not smoked.

Weisswurst

5 lbs. veal	1 oz. ground mustard seed
5 lbs. lean pork butts	1 tbsp. ground white pepper
3 1/2 ozs. non-fat dry milk	1 tsp. ground celery seeds
3 1/2 ozs. salt	1 tsp. mace
3 1/2 ozs. soy protein concentrate	1 oz. powdered dextrose
1 tsp. onion powder	1 qt. ice water
1 tsp. dry parsley	

Grind meat through a 1/4" or 3/8" grinder plate. Add all the ingredients except the water and mix thoroughly until evenly distributed. Then place the meat in the food processor, adding the water as you go along. This will help emulsify the meat. Stuff into a 32-35mm hog casing and make into 5" to 6" links. Place into 160°F. water and cook until an internal temperature of 150°F. is attained. Then shower the sausage with cool water until the internal temperature falls to 75°F. Place in cooler overnight before using.

Westfalia Ham- Dry Cured

2 1/2 lbs. lean beef

5 lbs. lean pork

2 1/2 lbs. frozen fresh bacon

1/4 oz. ground black pepper

2 ozs. powdered dextrose

5 1/2 ozs. salt

2 level tsp. prague powder #2

2 ozs. corn syrup solids

1/2 oz. good rum

Remove bacon rind and then freeze the bacon at about 26-28 degrees F. Then remove the bacon from the freezer and cube it into 1" squares. Grind the lean pork and beef through a 3/8" grinder plate. Thoroughly mix the frozen bacon and meat with the remaining ingredients. Then stuff into protein-lined fibrous casing (3 1/2" x 24") or a hog bung. Let the ham sausage cure at 65-70 degrees F. for about 48 hours with a relative humidity of 70-80%. Put sausage in a cooler at 45-50 degrees F. with a relative humidity of 70-75%. Store sausage for 70-80 days before using.

Weiners (Frankfurters)

1 pint ice water	2 level tsp. Prague Powder No. 1
4 tbsp. paprika	6 tbsp. ground mustard
1 tsp. ground black pepper	1 tsp. ground white pepper
1 tsp. ground celery seeds	1 tbsp. mace OR 1 oz. coriander
1 tsp. garlic powder	6 tbsp. salt
2 cups non-fat dry milk or soy protein concentrate	4 tbsp. powdered dextrose
6 lbs. lean beef (chuck)	4 lbs. lean pork trimmings (pork butts)

Wieners can be made from many different meats, as well as any combination of meats. In some cases, people want to use the left-overs when they butcher their livestock, while others prefer a quality wiener. Grind all the meat together using a plate with very fine holes. After grinding, mix all the ingredients with water and meat. Mix for 2-3 minutes or until all ingredients are evenly distributed with the meat. After mixing, pack into stuffer using a 24-26mm lamb casing to stuff wieners. After stuffing, hang wieners on properly spaced smokehouse sticks. Be sure wieners are not touching each other. You may rinse the wieners off with cold water if necessary. Allow wieners to hang at room temperature when using natural casings for stuffing (about 1 hour). When using collagen or synthetic casings, hang at room temperature for about 30 minutes. Wieners should be smoked as follows: Place into pre-heated smokehouse and dry for approximately 30 minutes. Apply heavy smudge for approximately 1 1/2 hours, gradually raise smokehouse temperature to 165°F. and smoke until internal temperature of 138°F. is obtained. Transfer to steam cabinet cooker and cook at 165°F. for 5-10 minutes, or until an internal temperature of 152-155°F. is obtained. Spot-check various wieners to be sure that these temperatures are obtained. If you do not have a steam cabinet, you may leave the wieners in the smokehouse at 165°F. until you obtain 152°F. internally. After smoking or cooking, the wieners should be quickly showered with cool water for about 10 minutes or until the internal temperature is reduced to 100-110°F. After showering with cold water, allow wieners to chill and dry at room temperature or until desired bloom is obtained. Wieners should be placed in 45-50°F. cooler and chilled until product has reached an internal temperature of 50°F.

Yirtrnicky

1 pig Head	Fine ground black pepper
1 pair of lungs	Ground allspice
1 pork heart	Ground cloves
2 pork kidneys	Grated lemon rind
1/2 pork liver, freshly sliced	Marjoram
Stale bread	Ascorbic acid
Several cloves of garlic, finely minced	Saltpeter
	Salt
	Hog casings, medium size

In a very large kettle, boil the pig's head for four or five hours or until the meat begins to fall from the bone. In a separate kettle boil the lungs, heart, and kidneys for about two hours or until the meat is tender. Chill the liver slices in the freezer for half an hour and after cutting them into cubes, put them through the coarse disk of the meat grinder. When the head and organs are cool enough to handle, scrape all the meat from the head, cube the organs, and mix all with the raw liver, and put this through the fine disk. For each part meat, combine with two equal parts of stale white bread that has been soaked in water and then squeezed dry. Weigh the sausage mixture. Add the following ingredients in the proportions listed: 1 tsp salt per lb., 1/2 tsp. black pepper per lb., 1/4 tsp. each of allspice and cloves per lb., and 1/2 tsp. marjoram, grated lemon rind and minced garlic per lb. Add ascorbic acid at the rate of 1/4 tsp. per five lbs. and saltpeter at the rate of 1 tsp. per ten lbs. Stuff the casings and tie off into six-inch links. Bring a large kettle of water to a boil, reduce to a simmer, and cook the links until they rise to the top. Don't let the water boil once the links have been added, or they may burst. Cool the sausage in a pot of cool water, remove it and pat it dry. You can refrigerate the sausage and eat it cold, or warm it up at a later date. Or, you can smoke it at about 120°F. for about four hours, or until it is very firm.

1 pound	454 g
1 kg	2.2 pounds
1 ounce	28.4 g
1 liter	1.057 quarts or 2.1 pints
1 gallon.....	3.8 liters
1 quart.....	140 ml
1 quart.....	0.95 liter
1 pint	450 ml
1 cup.....	225 ml
1 tablespoon.....	16 ml
1 teaspoon.....	5 ml
1/8 cup.....	2 tablespoons
1/4 cup.....	4 tablespoons
1/3 cup.....	0.8 dl
1/2 cup.....	1.2 dl
2/3 cup.....	1.6 dl
3/4 cup	1.75 dl
7/8 cup.....	2.1 dl
1 cup.....	2.4 dl
1 dl.....	2/5 cup

Some Helpful Conversions