

Uncle Dave's Homemade Kupwurst

- 2 - 3 pounds beef bones (ask your butcher for them)
- 10 pounds beef, cooked and drained
- 6 pounds onions, peeled and cut up
- 3 ounces salt
- 3/4 ounce allspice

Pressure cook roasts and beef bones for 1 hour at 15 pounds pressure. Save broth for use later. Grind cooked beef with fine grinder plate. Put beef in large enough cooker which will hold all ingredients. Grind onions with coarse grinder plate, and then regrind onions with fine grinder plate. Cook onions. Add onions, salt, and allspice to beef in mixing tub. Mix well. Place all mixed ingredients in large NESCO type cooker. Add enough of the saved broth for proper moisture as some will cook away while simmering. Simmer at 200 degrees for 4 to 6 hours (or more if adding more onions for taste, must cook onions). You can add more onions, salt, and allspice to taste while simmering mixture.

When Kupwurst is cooled down, you can refrigerate for a few days or freeze it.

Serve on rye bread or crackers or just heat up and use with breakfast.

Source: David J Ruhland; Reedsburg, WI

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