

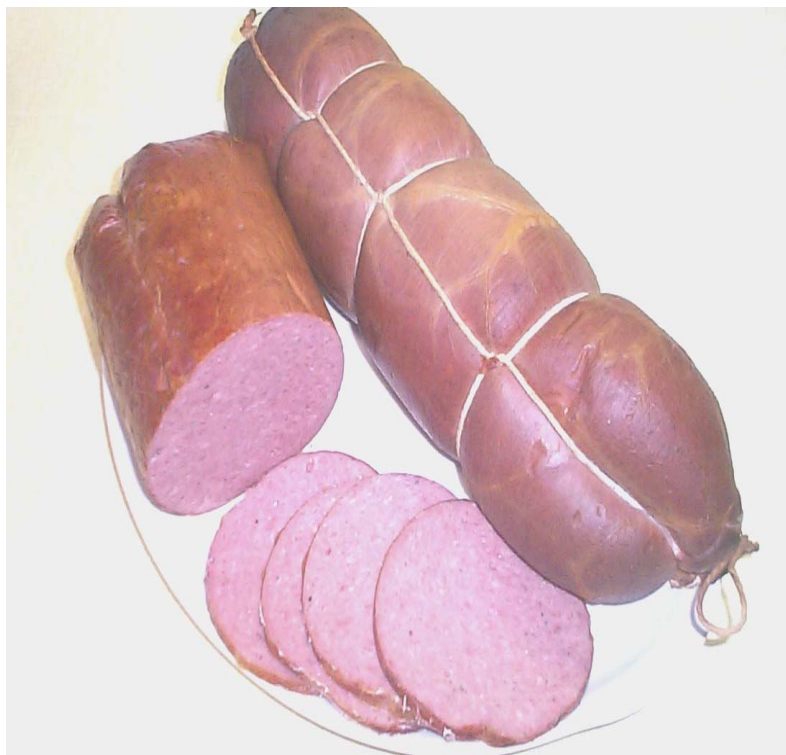
## Bayerische Bierwurst

| U.S.    | Ingredient            | Metric   | Percent |
|---------|-----------------------|----------|---------|
| 3 lb.   | Pork shoulder         | 1362.0 g | 38.23   |
| 1¾ lb.  | Beef, lean            | 795.0 g  | 22.31   |
| 1¼ lb   | Pork belly            | 681.0 g  | 19.11   |
| 1 lb    | Beef heart            | 454.0 g  | 12.74   |
| 2½ Tbs. | Salt                  | 55.0 g   | 1.54    |
| ¼ cup   | Garlic, raw           | 35.0 b   | 1.00    |
| 1½ Tbs. | Sugar                 | 19.0 g   | 0.53    |
| 1 Tbs.  | AmesPhos <sup>1</sup> | 12.5 g   | 0.35    |
| 1½ tsp. | Cure #1               | 8.0 g    | 0.22    |
| 1¾ tsp. | MSG                   | 8.0 g    | 0.22    |
| 2 tsp.  | Pepper                | 4.0 g    | 0.10    |
| 1 tsp.  | Cardamom seeds        | 2.0 g    | 0.05    |
| ¾ tsp.  | Nutmeg                | 1.7 g    | 0.04    |
| 1 tsp.  | Juniper berries       | 1.7 g    | 0.04    |
| ½ cup   | Rum                   | 125.0 ml | 3.51    |
|         | Large beef bungs      |          |         |

7¾ lb. ← Totals → 3.6 Kg 100%

**Note: Use metric weight & volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurements.**

<sup>1</sup> See the “Resources” and the “Tips” pages for more information.



### Method:

1. Smash, peel and mince garlic cloves and add to the rum..let it steep for 4-5 hours.
2. Partially freeze all meats then treat as follows:
  - Grind the *pork shoulder*, *pork belly*, and *beef heart* first through the medium (10 mm or 3/8”) plate then a small (6.5mm or 1/4”) plate.
  - Grind the *beef* through a small (6.5mm or 1/4”) plate then a fine (4.5mm or 3/16”) plate.
3. Combine the meats, rum and garlic, and the remaining ingredients mixing well.
4. Refrigerate for several hours to cool down after mixing the paste.
5. Stuff into beef bungs or large diameter casings; hang until the surface is dry to the touch.
6. Place in 130°F (55°C) pre-heated smoker; apply light smoke for 2 hours.
7. Over another 2-3 hour period, gradually raise the temperature to 180°F (82°C) and apply heavy smoke until the beerwurst has an internal temperature of 160°F (71°C).
8. Chill immediately in ice water, then before use, refrigerate until cold.

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