

Bratwurst

Len,
Here is a great grilling fresh bratwurst!

U.S.	Ingredient	Metric
5 lb.	Pork shoulder butt	2270.0 g
5 lb.	Veal, lean	2270.0 g
1 pt.	Cream	500.0 ml
3 Tbs.	Salt	63.0 g
2 Tbs.	Dextrose	18.0 g
1 Tbs.	Black pepper ground	8.5 g
1 tsp.	Nutmeg, ground	2.2 g
1 tsp.	Coriander, ground	1.8 g
1 tsp.	Mace, ground	1.7 g

32 mm hog casings

11 lb. ← Totals → 5.1 Kg

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



Method:

1. Grind the meat through a 3/8 in plate and chill in shallow pans for 1 hour.
2. Mix the cream and the seasonings stir until well mixed.
3. Pour cream mixture over meat and mix thoroughly.
4. Stuff the casings and link to about 4 inches.
5. Refrigerate the sausages overnight to develop flavor.
6. They are great on the BBQ. Gently preheat the sausages by immersing them in hot water for 15-20 minutes prior to grilling-don't simmer just heat the water take it off of the stove and add the sausages. This promotes uniform browning of the sausages when you grill them.

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