

Bratwurst Bramberger Art- Bramberg-style Bratwurst

This recipe was given to me by the owner of a Gasthaus in the town of Bramberg, in southern Germany.

U.S.	Ingredient	Metric	Percent
3 lb.	Pork shoulder	1360.0 g.	57.515
1½ lb.	Bacon	680.0 g.	28.758
¾ cup	Milk, whole	175.0 ml.	7.401
2	Eggs, large	90.0 g	3.806
4 tsp.	Salt	28.0 g.	1.184
4 tsp.	White wine, dry	20.0 ml.	0.846
1¾ tsp.	Pepper, white	4.0 g.	0.169
1¾ tsp.	Mace	2.9 g.	0.123
1 tsp.	Cardamom	2.7 g.	0.114
1¼ tsp	Marjoram	2.0 g.	0.085
	30 mm casings		
5 Lb.	← Totals →	2.4 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. Chill meat and pork belly until partially frozen. Grind through large diameter plate.
2. Finely grind the salt and other dry ingredient in a spice or coffee mill.
3. Sprinkle the ground spices and wine over the coarsely ground meats and mix very well.
4. Grind the above mixture through a fine grinder plate.
5. Beat the egg(s) with the milk, add to the meat paste and mix well again.
6. Stuff into casings and pinch off and twist into 6 inch (or 15 cm) links.
7. Sausages are now ready to grill or store. They will last 3 days in the refrigerator; for longer storage, I suggest vacuum sealing and freezing up to 2 months.
8. Serve with copious amounts of beer, brown mustard and sauerkraut.

Len Poli – Sonoma, California

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