

Sonoma-style Bratwurst

U.S.	Ingredients	Metric
3½ lb.	Pork shoulder butt	1600.0 g
1½ lb.	Veal	675.0 g
2 Tbs.	Wine, white, dry	30.0 ml
1 Tbs.	Salt	22.0 g
1 tsp.	Phosphate	12.0 g
2 tsp.	Coriander, ground	5.0 g
1½ tsp.	Pepper, white, ground	4.5 g
1½ tsp.	Garlic, powdered	4.5 g
1½ tsp.	Pepper, black, coarse	3.3 g
½ tsp.	Mace, ground	0.8 g
¼ tsp.	Allspice, ground	0.5 g
	32 mm hog casings	

5 ¼ 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. Partially freeze, and then grind the meats through a medium plate.
2. Grind all the spices, (with the exception of the cracked pepper) in a spice mill until powdered.
3. Mix powdered spices and cracked pepper into the meat paste.
4. Stuff into hog casings; tie off in 4-inch links.
5. Prepare by grilling or use in favorite brat dish.

Len Poli – Sonoma, California

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