

## Elsie's Swiss Bratwurst

| U.S.    | Ingredient    | Metric   | Percent |
|---------|---------------|----------|---------|
| 1 lb.   | Pork          | 454.0 g  | 42.78   |
| 1 lb.   | Veal          | 454.0 g  | 42.78   |
| ½ cup   | Wine, red     | 125.0 ml | 11.78   |
| 2½ tsp. | Salt          | 17.0 g   | 1.60    |
| 1 tsp.  | Pepper, white | 3.6 g    | 0.34    |
| 1 tsp.  | Onion powder  | 3.1 g    | 0.29    |
| ¼ tsp.  | Cardamom      | 1.0 g    | 0.09    |
| ½ tsp.  | Celery seed   | 0.9 g    | 0.09    |
| ¼ tsp.  | Mace          | 0.8 g    | 0.08    |
| ¼ tsp.  | Ginger        | 0.6 g    | 0.06    |
| ½ tsp.  | Nutmeg        | 0.6 g    | 0.06    |
| 1 tsp.  | Marjoram      | 0.6 g    | 0.06    |
|         | 32 mm casings |          |         |
| 2½ lb.  | Totals →      | 1 kg     | 100%    |

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



### Procedure:

1. Chill and grind meat twice through a 6.5 mm or ¼ inch plate.
2. Grind the spices in a mortar with a pestle.
3. Add the wine to the ground meat; and then mix in the spices.
4. Stuff the sausage into 32mm casings.
5. Tie off into 5-6 inch links.
6. Allow the casings to air dry before refrigerating.
7. Use within 5 days or freeze.

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