

## Bratwurst, Wurtemberg-style - Wurtemburger Art

U.S.	Ingredient	Metric	Percent
4¼ lb.	Pork shoulder	1915.0 g	83.60
½ lb.	Bacon, Smoked	225.0 g	9.80
5 Tbs.	Rhein wine	75.0 ml	3.27
5 tsp.	Salt	36.0 g	1.57
3 cloves	Garlic	15.0 g	0.67
1 Tbs.	Sugar	13.0 g	0.57
¾ tsp.	Coriander	6.0 g	0.26
2 tsp.	Pepper, black	4.0 g	0.18
1 tsp.	Caraway seeds	2.0 g	0.09
	35mm hog casings		
<b>5 lb.</b>	<b>← Totals →</b>	<b>2.3 Kg</b>	<b>100%</b>



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

### Preparation:

1. Pass the garlic through a garlic press and mince up any remaining pulp; Add all to the sine and let seep for 1 hour.
2. Place the coriander seeds in a fry pan and heat on high until they begin to pop; allow them to cool.
3. Cut the meat into about 1-inch cubes, and then partially freeze.
4. Grind the pork and bacon through the medium plate (4.5 mm) twice.
5. Grind the salt, sugar and all the spices to a powder with a spice mill
6. Ass the contents of the spice mill and the wine garlic mixture to the meat and then mix well.
7. Stuff into hog casings, making links about 4-5 inches long.
8. Hang a cool place to dry the casings, and then cook, refrigerate or vacuum-pack and freeze.

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