

## Pork Bratwurst

Traditionally bratwurst is made with pork and veal, but with the high cost of veal these days, this formulation is slightly more economical for large batches.

<b>U.S.</b>	<b>Ingredient</b>	<b>Metric.</b>
4½ lb.	Pork shoulder	2050.0 g
½ lb.	Bacon	230.0 g
2 Tbs.	Wine, white, dry	30.0 ml
4 tsp.	Salt	28.0 g
1 tsp.	Phosphate*	12.0 g
1 Tbs.	Brown sugar, dark	11.0 g
4 tsp.	Coriander seeds	6.0 g
2 ½ tsp.	Peppercorns, white	6.0 g
1 ½ tsp.	Garlic powder	4.5 g
2 tsp.	Pepper, black, coarse	4.2 g
1 ½ Tbs.	Chives, dried	2.5 g
1/8 tsp.	Ascorbic acid*	1.0 g
½ tsp.	Mace, ground	0.9 g



32mm hog casings

**5 ¼ lb.**      **← Totals →**      **2.4 Kg**

\*optional

### Method:

1. Cut the meat in to pieces to fit grinder; partially freeze, then grind the meat through a fine plate [3/16" or 5 mm].
2. Reserve the coarse pepper and chives, but grind the remaining ingredients, in a spice mill until powdered.
3. Mix wine, powdered spices, cracked black pepper and chives into the meat paste.
4. Stuff into 32 mm hog casings.
5. Prepare by grilling or use in your favorite brat recipe.

Len Poli  
Sonoma, California  
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