

Cervelat Sausage

U.S.	Ingredient	Metric
3 lb.	Pork shoulder	1400.0 g
2 lb.	Beef chuck	1000.0 g
1 lb.	Beef heart	500.0 g
7 tsp.	Salt	49.0 g
4 tsp.	Dextrose	14.0 g
1¼ tsp	Cure #2	7.5 g
2 tsp.	Mustard, coarse ground	7.0 g
2 tsp.	Black pepper, coarse	4.5 g
1½ tsp.	Coriander, ground	3.0 g
1 tsp.	Garlic powder	2.8 g
¼ tsp.	Sodium erythorbate	1.5 g
10	Juniper berries, ground	1.0 g
½ tsp.	Nutmeg, ground	1.0 g
6½ lb.	← Totals →	3 Kg

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

Method:

1. Chill meats to near freezing; then grind meat through 6mm (¼ inch) plate.
2. Add salt and the cure, then mix for 2 minutes.
3. Add the remaining ingredients and mix with the meat for approximately 2 more minutes.
4. Refrigerate meat paste for 24 hours.
5. Stuff into fat ends, beef middles or artificial casings and hang on smoke sticks until sausage is at room temperature.
6. Place a pan of water in the smoker and preheat smoker cabinet to 49°C (125°F). Place the cervelat in the smoker (no smoke) and incubate for 1 hour.
7. Raise the smoker temperature to 60°C (140°F), apply heavy smoke for 5 hours, then raise temperature to 74°C (165°F) and continue smoking until the sausages reach an internal temperature of 68°C (155°F).
8. Remove from the smoker, shower with cold water, and allow the Cervelat to come to room temperature; then refrigerate.
9. Keep Cervelat under refrigeration.



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