

German Farmer-style Summer Sausage

U.S.	Ingredient	Metric Wt.
4¼ lb.	Pork shoulder	1940.0 g
¾ lb.	Beef, lean	350.0 g
5.0 tsp.	Salt	35.0 g
1¼ tsp.	Dextrose	12.0 g
3.0 tsp.	Pepper, black	7.0 g
2.0 tsp.	Mustard seed	6.6 g
1.0 tsp.	Cure (Prague #1)	6.5 g
1.0 Tbs.	Marjoram	4.5 g
2.0 tsp.	Paprika	4.0 g
2.0 tsp.	Mace	3.4 g
1.0 tsp.	Garlic powder	2.8 g
1.0 tsp.	Caraway	2.0 g
7 ea.	Juniper berries, ground	1.0 g
	100mm casing	

5 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. Grind all meats through medium plate.
2. Add the salt and cure and mix until they are evenly distributed and refrigerate the meat paste for 1 hour.
3. Prepare the remaining ingredients by coarsely grinding them, using a mortar and pestle, and then mixing them well into the meat paste.
4. Stuff into a 100mm (4") casing, tie off and allow them to hang at room temperature until the surface is dry.
5. Incubate at 27°C (80°F) for 48 hr; apply cold, heavy smoke after 24 hrs for 3 hours.
6. Raise temperature to 87°C (190°F) and cook to internal temperature of 71°C (160°F).
7. Shower or immerse in cold water to cool rapidly; keep sausage refrigerated after cooling.



Len Poli, Glenn Shapley – Sonoma, California
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