

Gyula-Hungarian Sausage

U.S.	Ingredient	Metric	Percent
4½ lb.	Pork shoulder	2050.0 g	86.00
½ lb.	Pork jowl	225.0 g	10.00
1½ Tbs.	Salt	33.0 g	1.40
5 Tbs.	Paprika, sweet or hot	30.0 g	1.30
2½ Tbs.	Onion powder	20.0 g	0.8
1 tsp.	Cure #1	6.0 g	0.25
1 Tbs.	Pepper, black	6.0g	0.25
2 tsp.	Caraway seed, crushed	5.0 g	0.20
	35 mm hog casings		

5 lb. ←Totals → 2.4 Kg 100%

This formulation is based on metric measures; U.S. measures are approximate!



Note: Some sausage makers also add fresh minced garlic (to taste) to this formulation.

Method:

1. Cut the pork and jowl meat into 1-inch cubes and chill until almost freezing.
2. Grind the meats through a fine (4.5mm or 3/16-inch) plate.
3. Mix the spices, etc with the ground meats; set under refrigeration for 24 hours to meld the flavors and cure the meat.
4. Stuff the meat paste into 35 mm hog casings and tie into pairs of sausages about 30 cm (12-inches).
5. Thoroughly dry the sausages casings at room temperature; a fan on low might help!
6. Cold smoke in for 1-2 hours/day for two days.
7. Keep refrigerated until used; after a week sausages should be vacuum packed and frozen.
8. Use as you would any kielbasa.

Len Poli – Sonoma Mountain Sausage Company
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