

Hausmacher Sülze - Homemade "Headcheese" - Homemade brawn

U.S.	Ingredient	Metric
3 lb.*	Pork Hocks, Fresh Skin-on	1360.0 g
2½ cups	Broth	600.0 ml
½ cup	Onion, Fresh Grated	75.0 g
1 oz.	Knox Gelatin (1 box)	28.0 g
3 med.	Garlic, Mashed	15.0 g
1¾ tsp.	Salt (or up to 1 TBS/20 g)	12.0 g
1 tsp.	Black Pepper, Freshly Ground [†]	2.0 g
2 med.	Bay Leaf, Ground*	1.2 g

* This will yield 1½ lb. of meat

This is something my mother, the frugal German housewife, made in the 1950's using inexpensive fresh pork hocks. This produces basic "Headcheese". Many German recipes use cured meat; this one does not.

German recipes use a combination of pepper/allspice, or pepper/ginger/caraway, or pepper/mace/ginger/cloves, or pepper/ginger/mace, or pepper/ginger/caraway either alone or in combination with 3g/kg (1-1¼ tsp.) Suppengewürz (Soup Spice). You could use the Suppengewürz alone or just use 1-2 tsp. ground pickling spice. It's your choice.



Optional Spices:

¼ - ½ tsp.	Allspice	0.5 - 0.7g/kg
1/8 - ½ tsp.	Caraway	0.2 - 1.0 g
1/8 - tsp.	Cardamon	0.1 g
1/8 - ¼ tsp.	Cloves	0.1 - 0.2 g
1/4 - ½ tsp.	Coriander	1.0g
1/8 - ¼ tsp.	Ginger	0.2 - 0.5 g
1/8 - ¼ tsp.	Mace	0.2 - 0.5 g
1 tsp.	Marjoram	1.0 g
1/8 - ¼ tsp.	Nutmeg	0.5 g
1/4 - 1 tsp.	Pepper, Black	0.5 - 3.0 g

Suppengewürz:

1/8 tsp.	Bay Leaf, Ground	0.01g/kg
¼ tsp.	Cloves	0.6 g
1 tsp.	Ginger	2.5 g
¼ tsp.	Mace	0.6 g
¼ tsp.	Nutmeg	0.6 g
1¼ tsp.	Pepper, Black	3.7 g
½ tsp.	Pepper, White	1.2 g
¼ tsp.	Thyme	0.6 g

METHOD:

1. Simmer three pounds of fresh skin-on pork hocks, the onion, bay leaves, pepper, and spice mix in just enough water to cover the meat. This will take about 2-to-3 hours and yield about 1½ lb. of meat. Simmer until the meat separates from the bones.
2. Cool the meat and skin and then chop coarsely or grind through a 1/2" plate.
3. Skim the fat from the broth and add the mashed garlic and gelatin and whisk to dissolve the gelatin.
4. Mix the broth into the chopped meat and add salt to taste. *Note: A cold product requires a bit more salt than a hot product.*
5. Place in an appropriate sized Zip-Loc container or waterproof casing into the refrigerator overnight to allow the gelatin to set.
6. Unmold, slice and serve on good hard German Rye Bread.

Recipe By:

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