

Käsewurst - Cheese Sausage from Switzerland

U.S.	Ingredient	Metric	Percent
4½ lb	Pork shoulder	2050.0 g	79.66
1 lb.	Emmenthaler cheese	450.0 g	17.49
4½ tsp.	Salt	33.0 g	1.29
5 cloves	Garlic raw	25.0 g	0.97
¾ tsp.	Cure#1	4.5 g	0.18
2 tsp.	Pepper, Black	4.2 g	0.16
4 tsp.	Herbs of Provence	4.0 g	0.15
1 tsp.	Allspice	2.0 g	0.08
½ tsp.	Thyme	0.7 g	0.03
	38 mm casings		
5½ lb.	← Totals →	2.6 Kg	100%



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

Method:

1. Cut the Swiss cheese into ¼" cubes. Set aside in the refrigerator until needed.
2. Chill and grind the meat through the medium (10 mm or 3/8") plate.
3. Add the salt and the cure, mix well into the meat and refrigerate for several hours or overnight to allow the meat to cure.
4. Squeeze the garlic through a press, and then mince up the remaining pulp.
5. Add the garlic and the remainder of the spices to the meat and blend thoroughly.
6. Re grind spiced meat mixture through a small (6.5 mm or ¼") grinder plate.
7. Add in the cubed cheese, mixing well to disperse the cubes among the meat paste.
8. Stuff the paste into 38 mm casings and tie off into approximately 20 cm (8") long sausages.
9. Poach the sausages in 160°F (71°C) water for 20 minutes.
10. To serve, grill sausages for approximately 5-8 minutes over "smoky" charcoal to warm through; or, pan fry in butter.



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