

## Dave's Kielbasa

U.S.	Ingredient	Metric	Percent
3 lb.	Pork	1360.0 g	54.10
2 lb.	Beef	1072.0 g	42.65
2 Tbs.	Salt	44.0 g	1.75
½ Tbs.	MSG	13.5 g	0.54
1 Tbs.	Mustard seed	10.0 g	0.40
1 tsp.	Cure #1	6.0 g	0.24
¾ Tbs.	Pepper, ground	4.7 g	0.19
¼ tsp.	Sage, ground	1.8 g	0.07
½ tsp.	Garlic powder	1.4 g	0.06
¼ tsp.	Marjoram	0.4 g	0.02
	38mm hog casings		
5½ lb.	← Totals →	2.5 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 pork shoulder into 1 inch (2.5cm) cubes. The meat should be almost frozen...the colder, the better.
2. Grind the meat through a medium (3/8" or 10mm) plate keeping the meat as cold as possible.
3. Combine meat, remaining dry ingredients and mix until the paste is very sticky (+/- 5 min.).
4. Stuff into 38 mm hog casings; hang at room temperature until the casings are completely dry to the touch.
5. Apply a light smoke at 85°F (30°C) for 30 minutes then raise the temperature about 120°F (50°C) and apply a heavy smoke for 90 minutes.
6. Raise the temperature to 180°F (82°C) and hold there until the sausage reaches 155°F (68°C).
7. Chill to 90°F (32°C) by immersing into ice water; store in refrigerator at 39°F (4°C).

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