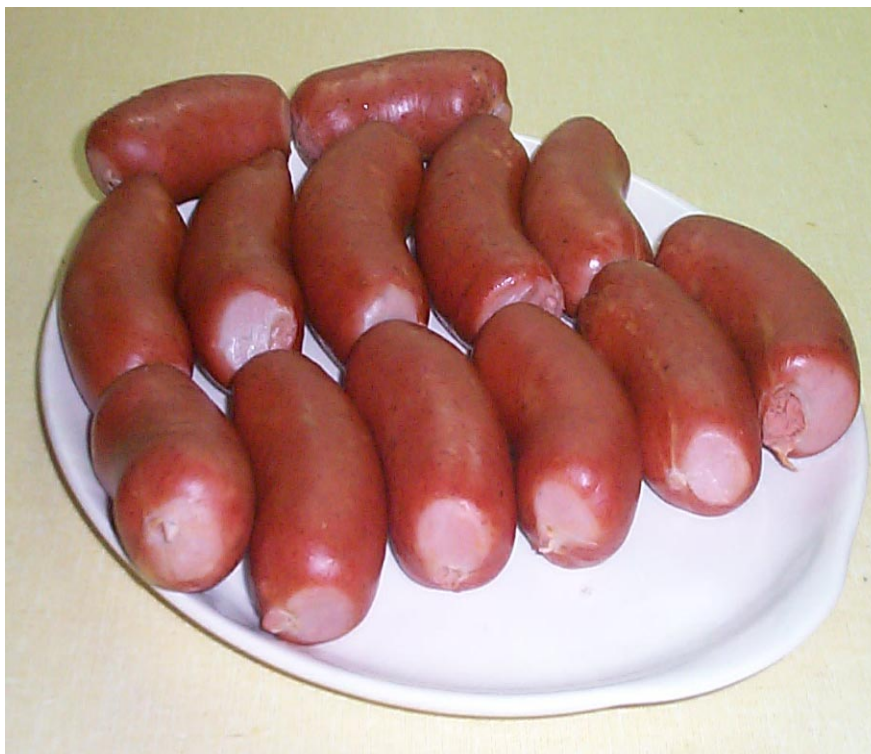


Sonoma Knackwurst

US	Ingredient	Metric
3.75 lb.	Beef Chuck	1700.0 g
1.25 lb.	Pork back fat	570.0 g
1 cup	Non Fat Dry Milk	73.0 g
1.5 Tbs.	Salt	30.0 g
1.5 Tbs.	Dextrose	25.0 g
1.0 Tbs.	Amesphosphate*	12.5 g
1.5 Tbs.	Onion, powder	12.0 g
1.0 tsp.	Prague Powder #1	6.0 g
2.0 tsp.	Garlic powder	6.0 g
3.0 tsp.	Paprika	6.0 g
2.0 tsp.	White pepper	5.0 g
2.0 tsp.	Ginger, powdered	3.6 g
1.5 tsp.	Mace	2.5 g
0.5 tsp.	Allspice	0.8 g
24.0 oz.	Beer (2-12 oz. cans)	700.0 ml

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



Method:

1. Keep meat and fat well chilled at all times. I cut it while its still partially frozen. Grind meat through 3/8" plate; Grind the fat through a smaller plate, if possible, keeping it separate. In a large mixing tray, add salt to the meat return to refrigerator.
2. Measure out cure, spices, dextrose, milk powder, and onion powder into a bowl. Mix well then grind into a fine powder in a spice or coffee mill.
3. Sprinkle spices mixture over ground meat and mix very well; add a little more than one can of beer to aid in dispersing the spices throughout the meat mixture.
4. See my "Tips" file on the web site at: <http://lpoli.50webs.com/Tips.htm#Emulsions> then emulsify the mixture as explained.
5. Place the whole back into the refrigerator and let develop overnight. The next day, stuff into beef rounds and tie off into 3½" links.
6. Dry links in a smoker, draft open, at 130 °F for 2 hours. Bring the temperature up to 165-170 °F, applying smoke for about 1 hour. Cook until internal temp is 150 °F.
7. Dip in cool water to stop cooking and bring the temperature down, rest at room temperature then refrigerate until use.

* Amesphosphate available at: <http://www.theingredientstore.com>. Sometimes this sausage is referred to as *knockwurst*.

Len Poli – Sonoma, California

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