

Knoblauchwurst - Beef Garlic Sausage –

U.S.	Ingredient	Metric	Percent
4 lb.	Beef, lean	1800.0 g	68.027
1 lb.	Beef, fat	450.0 g	17.007
½ cup	Brandy	125.0 ml	4.724
½ cup	Ice water	125.0 ml	4.724
1 cup	Skim milk powder	60.0 g	2.268
4 tsp.	Salt	28.0 g	1.058
3 Tbs.	Garlic, raw, minced	24.0 g	0.907
1 Tbs.	AmesPhos	11.0 g	0.416
2 Tbs.	Whey, protein isolate	9.0 g	0.34
1 tsp.	Cure #1	6.0 g	0.227
1½ tsp.	Pepper, white ground	3.0 g	0.113
1½ tsp.	Mace, ground	2.5 g	0.094
1¼ tsp	Sodium Erythorbate	2.5 g	0.094
	32mm hog casings		

5¾ lb. Totals → 2.6 Kg

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



Method:

1. Prepare the garlic spice, by peeling and mincing the garlic cloves and soak them for 1 hour in a good brandy.
2. Chill the meats to just above freezing; then finely grind the meat and the fat using a ¼ inch (6.5mm) plate and regrind using a fine (4.5mm or 3/16”) plate..
3. Add cure, salt, and phosphate to the meat and mix until the paste is quite tacky.
4. Reserve the water; add the remaining ingredients to the paste and mix for 2 more minutes.
5. After everything is well blended, emulsify the paste slowly and adding the ice water to keep the mixture cool. If you're using a food processor, divide the paste into three batches and emulsify each, then combine them into one.
6. Stuff in 38mm hog intestines and tie the sausages in 12 cm (4 ¾”) long pairs.
7. Allow the casings to completely dry at room temperature.
8. Hang them in the smoker and cold smoke for 4 hours.
9. Raise the heat and process at 180°F (82°C) to an internal temperature of 160°F (71°C).
10. Chill to 90°F (32°C) by immersing into ice water; if casing wrinkles, dip sausage in boiling water for 10-15 seconds. Store in refrigerator at 39°F (4°C).

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