

Kolbasz or Kolbász – Hungarian-style smoked sausage

U.S.	Ingredient	Metric	Percent
5 lbs.	Pork shoulder	2270.0 g	90.00
¾ cup	Tokaj wine ¹	175.0 ml	7.00
5 tsp.	Salt	38.0 g	1.50
3 Tbs.	Hungarian paprika ²	19.0 g	0.75
4 cloves	Garlic	18.0 g	0.70
1 tsp.	Cure #1	6.0 g	0.24
2¼ tsp.	Ground allspice	5.0 g	0.20
	40 mm Hog Casings		

5.58 lb. Totals → 2531.00 g 100%

This formulation is based on metric measures; U.S. measures are approximate!

- 1- A sweet, amber-colored Hungarian wine; substitute could be a sweet white.
- 2- Use either hot or sweet paprika or a mixture; according to your tastes.



METHOD:

1. Chill the meat to almost freezing and grind pork butt with the medium plate (3/8" or 10 mm).
2. Add the salt to the ground meat; mix until paste is very sticky. Note: An addition could be sausage phosphates to help bind meat product; rate of 4 grams per kilo of meat.
3. Add all the remaining ingredients to a mini-food processor and process to very fine grind.
4. Stuff the paste into casings and tie off into 8 inch (20 cm) links.
5. Hang the sausages at 60°F (15.5°C) for 24 hours.
6. Smoke the sausage in hot smoke to an internal temperature of 150°F (65.5°C)

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