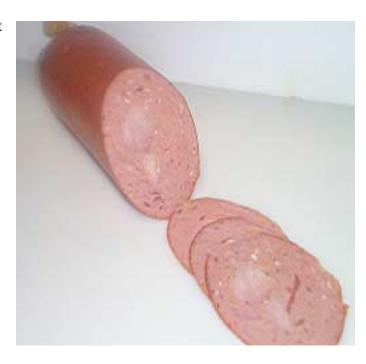
Krakauer Wurst – Ham Sausage

U.S.	Ingredient	Metric	Percent
2 lb.	Fresh Ham	900.0 g	33.04
1½ lb.	Veal	690.0 g	25.33
1 lb.	Cured ham	450.0 g	16.52
1 lb.	Bacon & Ham trim	450.0 g	16.52
1 cup	NFDM 4%	70.0 g	2.57
4 tsp.	Salt	28.0 g	1.03
1 Tbs.	Corn syrup	27.0 ml	0.10
2 Tbs.	Whey protein isolate*	28.0 g	1.03
4 tsp.	Rum	20.0 ml	0.73
1 Tbs.	White wine	15.0 ml	0.55
3 tsp.	AmesPhos	11.5 g	0.42
4 tsp.	Egg, white, powder	9.0 g	0.33
1 tsp.	Cure #1	6.0 g	0.22
2 tsp.	Garlic powder	5.5 g	0.20
2 tsp.	Pepper, white	5.0 g	0.18
2 tsp.	Coriander seeds	3.6 g	0.13
1 tsp.	Mustard seeds	3.3 g	0.12
1 tsp.	Caraway seeds	2.0 g	0.07
6 lb.	\leftarrow Totals \rightarrow	2.7 Kg	100%



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

Method:

- 1. Trim the *cured* ham of all fat and connective tissues and cut into 1½-inch (38mm) random cubes and hold aside for use later. Dust the *cured* ham cubes with a little powdered milk that has been pulverized in the spice mill.
- 2. Combine the dry ingredients (and any remaining powdered milk from step 2) and grind to a fine powder in the spice mill.
- 3. Combine and chill grind the *fresh* ham, veal, bacon and ham trimmings
- 4. Grind them first through the largest plate, and then through a medium (6.5mm or ¼ inch) plate.
- 5. Now stir in the dry ingredients and again mix well. If the paste is too dry, add a few tablespoons of water to facilitate the mixing.
- 6. Divide the mixture into two or three portions and emulsify each portion in the food processor. See my "Tips" on emulsions at: http://lpoli.50webs.com/Tips.htm#Emulsions
- 7. Combine all batches, add in the cured ham cubes and mix well again.
- 8. Refrigerate the paste until its about 48°F (9°C)
- 9. Stuff into 3½ inch diameter casing.
- 10. Place in 140°F (60°C) pre-heated smoker for 2 hours; Raise the temperature to 180°F (82°C) and continue smoking to an internal temperature of 160°F (71°C)

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^{*}Optional-an emulsifying aid.