

Kransky

A Smoked Australian Snag that is quickly becoming popular Down Under

U.S.	Ingredient	Metric	Percent
6 ½ lb	Pork shoulder	3000.0 g	50.77
4 ¼ lb	Beef or lamb mince	2000.0 g	33.85
1 cup	Ice water	250.0 ml	4.23
1 cup	White wine (Chardonnay)	250.0 ml	4.23
1½ cups	Cheddar cheese (optional)*	225.0 g	3.81
1 cup	NFD Milk Powder	70.0 g	1.19
3 TBS	Salt, Coarse	66.0 g	1.12
6 cloves	Garlic, fresh, chopped fine	30.0 g	0.51
2 tsp	Cure #1	12.0 g	0.20
1 TBS	Black pepper	6.3 g	0.11
	32mm hog casings		
13 lb.	← Total Green Weight →	5.9 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.

**Use high melting point cheddar cheese, finely cubed*

Method:

1. Ensure pork is very cold (near freezing).
2. Mince pork shoulder using a 9mm (3/8) plate.
3. Add minced beef or lamb and all other ingredients and mix thoroughly through meat
4. Mince again using a finer plate (3 - 5mm or 1/8- 3/16)
5. Stuff into hog casings.
6. Preheat smoker to 55C (130F) and hang for 30 minutes, no smoke. Then apply smoke and increase temperature to approx. 75C (167F) until internal temperature of sausage reaches 65C (150F),
7. Remove sausage from smoker when cooked, chill quickly in a tub filled with ice and water, allowing approximately 30 minutes.
8. Remove from tub and refrigerate overnight before use.
9. Keep refrigerated; the approximate shelf life is 2 weeks.

