

Krautwurst

Krautwurst is a specialty of the Steigerwald, in the state of Franconia in Southern Germany. It is not smoked and is eaten poached, usually in stale beer, or grilled after poaching. Traditionally they are tied in rings.

U.S.	Ingredient	Metric	Percent
3¼ lb.	Pork butt	1475.0 g	64.57
¾ lb.	Bacon, smoked	360.0 g	15.76
¾ lb.	Sauerkraut	360.0 g	15.76
4 tsp.	Salt	28.0 g	1.23
2½ Tbs.	Glucose	22.0 g	0.96
1½ Tbs.	Onion powder	12.0 g	0.53
1 Tbs.	Mustard seed	10.0 g	0.44
1 Tbs.	Caraway seed	6.0 g	0.26
2 tsp.	Garlic powder	6.0 g	0.26
1 tsp.	Pepper, white	3.0 g	0.13
1½ tsp.	Marjoram	2.0 g	0.09
4 whole	Juniper berries	0.5 g	0.02
	35mm Hog casings		
5 lb.	← Totals →	2.3 Kg	100%

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

Method:

1. Cut the bacon across the slices and freeze then grind bacon through the small (6.5mm or ¼") plate.
2. Cube up the pork, partially freeze then grind through the small (6.5mm or ¼") plate.
3. Add all the remaining ingredients (except the mustard and caraway seeds) to a spice mill and grind to a fine powder.
4. Add the spices, pork, bacon and whole seeds to a mixing tray and combine the ingredient well.
5. Stuff into hog casings, and tie off into 8" (20 cm) links.
6. Poach in dark beer, then grill or pan fry them in butter. Serve with brochen, brown mustard and copious amounts of dark beer!



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