

Kulen

A Slovenian Smoked "Salami-Type" Sausage

Slovenian kulen is generally a home-made product and unavailable commercially. However the Ministry of Agriculture and Forestry of Croatia is exploring the possibility of Kulen being produced commercially for distribution throughout the ECU. Kulen is often stuffed into various type of casings such as the "blind gut of a pig", bladders, the small intestine of a pig, or a large bovine's intestine. When the kulen mixture is stuffed into smaller intestines it is known as *kulenova seka* (kulen's sister).

U.S.	Ingredient	Metric	Percent
5 lb	Pork, Shoulder	2268.0 g	90.00
7 tsp.	Salt	51.0 g	2.50
1 tsp.	Cure #2	5.7 g	0.25
3½ oz.	Garlic, Fresh	100.0 g	4.40
1-2 Tbs.	Liquid Smoke (<i>TSM</i>)	30.0 ml	1.32
2 Tbs.	Sweet Smoked Paprika	12.5 g	0.55
2 Tbs.	Hungarian Half-Sharp Paprika*	12.5 g	0.55
1 tsp.	Fine Black Pepper	2.2 g	0.10
¼ tsp.	T-SPX Starter + ¼ cup water	0.5 g	0.02



Casing: Beef Middles

5½ lb. ← Totals → 2.5 Kg 100%

* Or, a mixture of sweet and hot paprika--your choice.

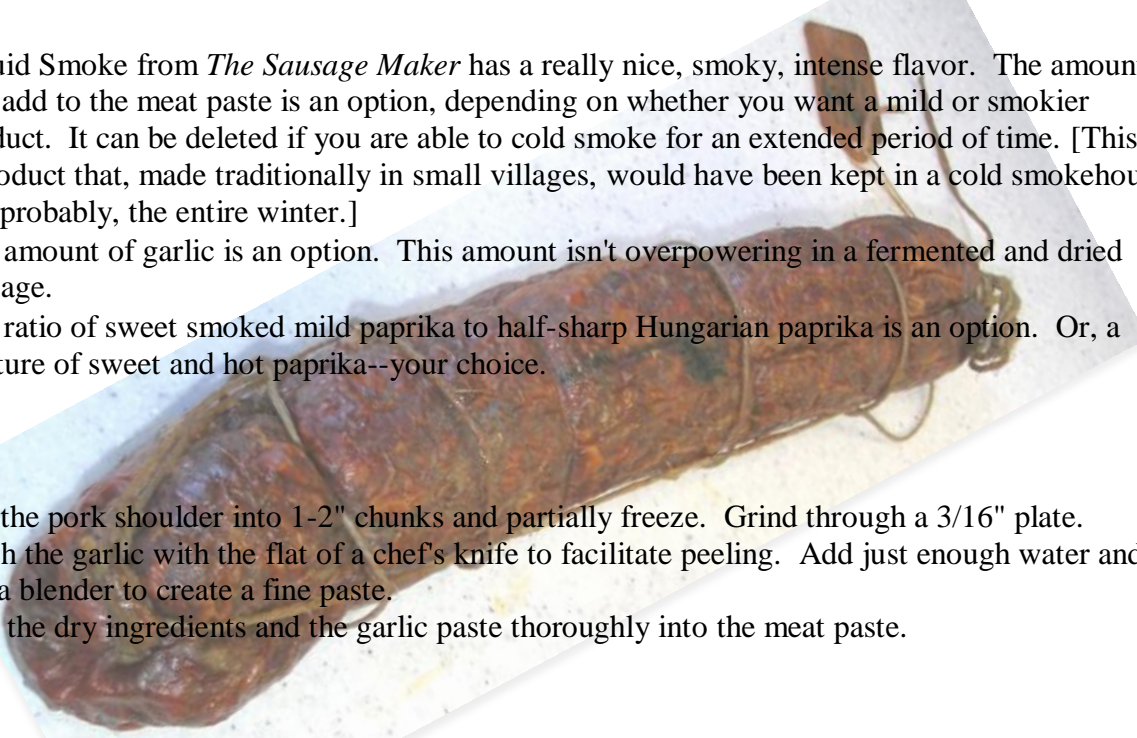
This formulation is based on metric measures; U.S. measures are just approximations!

Options:

- Liquid Smoke from *The Sausage Maker* has a really nice, smoky, intense flavor. The amount you add to the meat paste is an option, depending on whether you want a mild or smokier product. It can be deleted if you are able to cold smoke for an extended period of time. [This is a product that, made traditionally in small villages, would have been kept in a cold smokehouse for, probably, the entire winter.]
- The amount of garlic is an option. This amount isn't overpowering in a fermented and dried sausage.
- The ratio of sweet smoked mild paprika to half-sharp Hungarian paprika is an option. Or, a mixture of sweet and hot paprika--your choice.

Methods:

1. Cut the pork shoulder into 1-2" chunks and partially freeze. Grind through a 3/16" plate.
2. Mash the garlic with the flat of a chef's knife to facilitate peeling. Add just enough water and use a blender to create a fine paste.
3. Mix the dry ingredients and the garlic paste thoroughly into the meat paste.



4. Add the liquid smoke and mix well.
5. Finally, add the starter culture and water and mix thoroughly.
6. Store in the refrigerator 24 hours.
7. Stuff into beef middles.
8. Ferment at 75°F for 48 hours.
9. Turn the heat off and paint the sausage with liquid smoke for another day or so. [Option: if you can cold smoke at a temperature below 85°F; do so for a minimum of 3 hours a day for 2 days.]
10. Store in the refrigerator to achieve a 20% shrink. This sausage should feel firm, like Salami, but not too dry.

Bill Mende - Elizabethville, Pennsylvania

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