

Air-Dried Mettwurst

U.S.	Ingredient	Metric	Percent
5 lb.	Pork, Picnic	2268.0 g	93.20
2 Tbsp.	Salt	44.0 g	1.94
2 Tbsp.	Caraway, Whole	12.6 g	0.56
1 Tbsp.	Garlic Powder	8.5 g	0.37
2½ tsp.	Dextrose	7.5 g	0.33
1 Tbsp.	Pepper, Coarse	6.3 g	0.28
4 tsp.	Marjoram, Ground	6.0 g	0.26
1 tsp.	Coriander, Ground	1.8 g	0.08
1 tsp.	Cure #1	5.8 g	0.25
½ tsp.	Nutmeg	1.1 g	0.05
¼ tsp	T-SPX Culture	0.4 g	0.02
¼ cup	Water	60.0 ml	2.65



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

Method:

1. Partially freeze the meat and grind through a 3/16" plate.
2. Mix in all dry ingredients thoroughly and then add the starter culture and water. Mix thoroughly.
3. Store in the refrigerator for 24 hours.
4. Stuff into the casing of choice. I use large hog rounds casings.
5. Ferment at 76°F for 48 hours. You don't need to add a pan of water to increase the humidity, as you want the sausage to dry a bit.
6. Cold smoke is preferable if you are able to do it, otherwise,
6 [OPTIONAL] allow the sausage to dry a bit and then paint the casing with liquid smoke until it has been absorbed and the surface is a bit wrinkled. Hang in refrigerator for about 4-6 days. [This will simulate the cold smoking process.]

Notes: You could paint on the liquid smoke as you are fermenting, but it will inhibit drying. If the sausage looks a bit dry, store it in a Zip-loc[®] bag and they will "rehydrate." Actually, it should be a bit *luftgetrocknete* (Air-dried). Two applications of liquid smoke will make them a bit bitter.

Bill Mende - Elizabethville, Pennsylvania

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