

Plockwurst – a dry cured, German style salame

U.S.	Ingredient	Metric	Percent
2 lb.	Beef, 5% fat	900.0 g	23.17
2 lb.	Pork, 5% fat	900.0 g	23.17
1½ lb.	Pork back fat	700.0 g	17.90
1½ lb.	Smoked ham	700.0 g	17.90
¾ lb.	Pork belly, 50% fat	300.0 g	7.72
¾ lb.	Pork rind, cooked	300.0 g	7.72
8 tsp.	Salt	59.0 g	1.52
2 Tbs.	Glucose	18.0 g	0.46
1½ tsp.	Cure #2	10.0 g	0.25
3¾ tsp.	Pepper, white	9.0 g	0.23
¼ tsp.	Starter culture	0.4 g	0.01
2 tsp.	Brandy	10.0 ml	0.25
	90 mm Collagen casing or beef bung		

8½ lb. ← Totals → 3.9 Kg 100%

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

Pre-work:

1. Add salt and cure #2 to a spice mill and process to a fine powder.
2. **Divide the meats as follows** Separate and cube the beef and lean pork into individual bowls and add ½ the powdered salt/cure mixture to each kind of meat and mix well and refrigerate for 2 days.
3. Cube the cooked pork rind, back fat, belly and ham; set aside in separate containers and partially freeze each one.

Method:

1. Partially freeze the cured beef and grind it along with the pork rind through the finest plate.
2. Change the grinder plate to medium size; partially freeze the cured pork meat, and add the partially frozen pork, smoked ham, back fat and belly to the grinder and grind twice.
3. Add all the ground meats together into the mixer and mix very well.
4. Add the starter to 2 tablespoons pure water and add it in to the meat paste while the meats are blending in step 3
5. Continue mixing the meat paste while adding the spices and brandy.
6. Stuffed the paste into 3.5 inch (90 mm) casings or beef bung immediately, avoiding any air-pockets, and record the weight of each plockwurst.
7. Hold at 85°F and 75-80% humidity for 24 hours. Let plockwurst hang to adjust to room temperature then cold-smoke for three, 4 hour periods @ 80°F (26°C), letting the plockwurst “rest” several hours between smoking. The first smoke should be a light smoke, followed by two dense smokes.
8. Hold at 60°F (15°C) and 70% humidity until there is a 25% weight loss from the original stuffing weight.

