

Papa Poli's Polish Sausage - Kielbasa

U.S.	Ingredient	Metric	Percent
5 lb.	Pork shoulder 80/20	2270.0 g	93.84
4 tsp.	Salt	30.0 g	1.24
2 Tbs.	Sugar	26.0 g	1.07
4 tsp.	Mustard seed	13.0 g	0.54
1 tsp.	Cure #1	7.0 g	0.29
2 tsp.	Pepper, white	5.0 g	0.21
2 tsp.	Garlic powder	5.0 g	0.21
2 tsp.	Marjoram dry	3.0 g	0.12
2 oz.	Ice, shaved	60.0 ml	2.50
	38 mm hog casings		
5¼ lb.	← Totals →	2.4 Kg	100%

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



Procedure:

1. Cut the pork shoulder into 1-inch (2.5cm) cubes. The meat should be at 60°F (15°C) or less...the colder, the better.
2. Mix the meat cubes with salt, cure and sugar.
3. Pack the meat tightly (to get rid of air) into a bowl and cover with plastic wrap.
4. Refrigerate at about 39°F (4°C) for 3 days to allow the meat to cure.
5. Grind the meat and shaved ice through a medium (3/8" or 10mm) plate keeping the meat as cold as possible.
6. Combine meat, remaining dry ingredients; blend to uniform mix. You can use a Kitchen Aid, on slow speed using a dough hook. Mix until the paste is very sticky (+/- 5 min.).
7. Stuff into 38 mm hog casings; hang at room temperature until the casing are completely dry to the touch.
8. Apply a light smoke at 85°F (30°C) for 30 minutes then raise the temperature to about 120°F (50°C) and apply a heavy smoke for 90 minutes.
9. Raise the temperature to 180°F (82°C) and hold there until the sausage reaches 155°F (68°C).
10. Chill to 90°F (32°C) by immersing into ice water
11. Use as needed or vacuum pack and store in refrigerator at 39°F (4°C).

Len Poli - Sonoma, California

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