

Mysliwska Kielbasa (Polish Hunter's Sausage)

U.S.	Ingredient	Metric	Percent
5.5 lb.	Pork shoulder (80/20%)	2500.0 g	48.53
4.4 lb.	Uncured ham meat, lean	2000.0 g	38.83
1.1 lb.	Beef, lean	500.0 g	9.71
5 Tbs.	Salt	110.0 g	2.14
2¼ tsp.	Prague Cure #1	13.5 g	0.26
¾ Tbs.	Sugar	10.0 g	0.19
3½ tsp.	Pepper black	7.5 g	0.15
2 cloves	Garlic, raw, minced	5.0 g	0.10
3¼ tsp.	Juniper	5.0 g	0.10
	32 mm hog casings		
11½ lb.	← Totals →	5.2 Kg	100%



Method:

1. During these operations the meat should be at less than 15°C (59°F)...the colder, the better.
2. Each type of meat should be diced (4-6 cm or 1½ to 2¼ inches) separately and each type mixed with salt, cure and sugar in proportion to the meat weight.
3. Pack the meat tightly (to get rid of air) into different bowls (or into one big one but sort each type, separated with parchment) and cover with parchment.
4. Refrigerate at a temperature about 4°C (39°F) for 3 days.
5. Grinding: (keep the meat cold – do not use devices heat the meat)
 - Lean pork – grind with 13 mm plate (medium),
 - Belly pork – grind with 8 mm plate (small),
 - Beef - grind 2 times with 2-3 mm plate (fine)
6. Beef should be mixed with 20-25% cold water (in relation to beef) or ice,
7. Lean pork should be added to the belly pork and mixed with rest of the spices (milled),
8. Add the beef and mix again (this work should be done very precisely and long enough for the meat will be glutinous - very important).
9. Stuff into 32mm casings (typical size is 20cm (8'') long but it depends on your likes). Any air in casing should be removed by piercing with needle if necessary.
10. Stuffed sausages should hang for 6 hours in 18-20°C (64-68°F). If the surface of casing is still wet, dry it. [It is very important not to smoke wet sausages]
11. Smoking:
 - First temperature: 30-40°C (86-104°F) for 20-30 min. smoke house is opened (light smoke)
 - Second temperature: about 50°C (122°F) for 80-90 min.
 - Third temperature: 80-90°C (176-194°F) for 25-30 minutes.During smoking rearrange sausages to smoke evenly (if necessary).
12. Hang in about 20°C (68°F) one whole day.
13. Final smoking: 30-40°C (86-104°F) for 4-5 hours or more till the desired brown color is reached.
14. Hang in about 14°C (57°F) for 6-8 days (till the sausage achieves about 60-65% of initial weight).

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Polish Sausage Forum
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