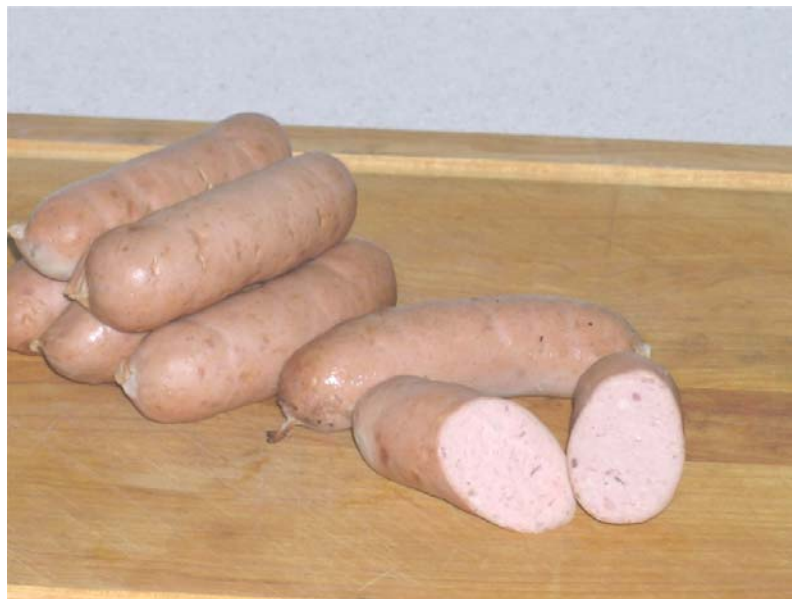


Serdelki (ser-DJELL-key) - A Polish Poaching Sausage

U.S.	Ingredient	Metric	Percent
Enter weight desired here →			
5½ lb.	Pork shoulder	2500.0 g	48.71
2¾ lb.	Beef <16% fat	1250.0 g	24.36
2¾ lb.	Pork fat	1250.0 g	24.36
4½ tsp.	Salt	100.0 g	1.95
2 tsp.	Cure #1	12.0 g	0.23
½ tsp.	Salt	10.0 g	0.20
2½ tsp.	Pepper, black	5.0 g	0.10
1 tsp.	Mace	2.0 g	0.04
1 clove	Garlic*	3.0 g	0.03
	32mm Casings		
* More if you like!			
11¼ lb.	← Totals →	5 Kg	100%



Note: Use metric weight & volume measurement for better control of ingredients.

The U.S. measurements are an approximation of the metric measurements.

Method:

1. The meat should be diced (4-6 cm) and mixed with salt and saltpeter in proportion Mix very carefully to ensure that cure is well distributed everywhere. During this operation meat should have less than 15°C (the colder – the better).
2. Keeping the beef and pork separate, place each one (covered with parchment) into separate airtight bowls.
3. Leave in temperature about 4 °C for 3 days.
4. Grinding: (keep the meat cold – do not use devices heat the meat)
 - a. pork shoulder and pork fat – grind with a 3mm plate (or 2 times with 4 mm),
 - b. beef - grind 2 times with plate 2 mm
5. Mix the ground beef with cold water (or ice) till 65-70% of weight;
6. Add the beef to pork shoulder and pork fat along with 10 grams (½ teaspoon) of salt
7. Now mix in the rest spices (ground), (this should be done very precisely and until the meats become glutinous – this is very important!).
8. Stuff into casings and tie with string very often (typical piece is about 10 cm long but it is depend on you). The air from casing should be removed with needle if necessary
9. Filled casings should hang for 1-2 hours at a max. 15 °C. The humidity around 85% (can be less) . If the surface of casing is still wet, dry it (it is very important not to smoke wet sausages).
10. Smoke at a temperature of 70-80 °C (158-176°F) for about 1½ hours (untill the sausages will be light brown); during smoking rearrange sausages to smoke evenly (if necessary),
11. The sausages should then be poached in 70-72 °C (158-161°F) water for 20-30 min. [The temperature inside sausage should be 68-70°C (154-158°F)]. It is very important not to boil longer and with higher temperature. The sausages will be too dry.
12. Cool them with cold water for several minutes, after poaching and hang them in air to cool the sausages to 12 °C (54°F). Note: after cooling, It is good to treat the cooled sausages by pouring boiling water over them to reduce wrinkling.
13. Before serving boil in 70-72°C (158-161°F) for 10 minutes.
14. Serdelki should be served hot with ketchup, mustard, horseradish or other condiment.

Recipe courtesy of Maxell
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