

## Polska Wedzona – Polish Smoked Sausage

U.S.	Ingredient	Metric	Percent
4.4 lb.	Pork, lean (ham/shoulder)	2000.0 g	38.64
6.6 lb	Pork shoulder (80%/20%)	3000.0 g	57.95
4½ Tbs.	Salt*	100.0 g	1.93
2¼ tsp.	Cure #1	13.2 g	0.25
¾ Tbs.	Sugar	10.0 g	0.19
1¼ Tbs.	Salt*	30.0 g	0.58
3½ tsp.	Pepper, black, ground	7.5 g	0.15
4 tsp.	Marjoram, ground	6.0 g	0.12
1½ tsp.	Mustard seed, white, whole	5.0 g	0.10
1 clove	Garlic, minced	5.0 g	0.10
	32mm hog casings		

11½ lb. ← Totals → 5.2 Kg 100%

\* Salt is used in two separate operations; the larger quantity is part of the 3 day cure, the smaller quantity is part of the mixing after curing.

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



### Instruction

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, (the larger quantity), 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. Keeping the meat cold, grind the two types of pork with large plate (13 mm or ½")
6. Mix the two-ground pork meats and add the remaining salt and the rest of the spices (continue mixing until the meat becomes glutinous - very important).
7. Stuff into casings (typical 1 piece is 30-35 cm (12-14") long but it depends on your likes.). Remove the air from casing with needle if necessary
8. Stuffed casings should hang for 12 -24 hours in 2-6°C (36-43°F) and a relative humidity of 85%. If the surface of casing is still wet, dry it (it is very important not to smoke wet sausages).
9. Smoking temperature should not be higher than 30-40 °C ((86-104°F)); Smoke for 2 days (about 6-8 hours per day), during smoking rearrange sausages to smoke evenly (if necessary)
10. Hang smoked sausage in about 12°C (54°F) and humidity 75% about 4 days (until they achieve about 85 % of initial weight).

That is all: bon appetite!

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March, 2005

Polish Sausage Forum  
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