

## Potato Sausage – Värmlandskorv

U.S.	Ingredient	Metric
2 ¼ lb.	Pork shoulder	1025 g
1½ lb.	Beef, chuck	681 g
1½ lb.	Potatoes, raw, peeled	681 g
1 lb.	Onions, raw	454 g
1 cup	Instant dry milk powder	75 g
4 tsp.	Salt	30 g
2 tsp.	Sugar	10 g
½ tsp.	Cure #1 (optional)	4 g
1½ tsp.	Allspice	3 g
1 tsp.	Pepper, black	2 g

**6 lb.**            ← Totals →            **3 kg**

\* this formulation based on waxy, not starchy, variety of potatoes

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



### Method:

1. Grind the meat, onions and potatoes through 1/8-inch plate.
2. Place in a mixer for 3 minutes or until all is well amalgamated.
3. Add remaining ingredients and mix in thoroughly.  
(Note: The addition of cure #1 is optional; the amount of cure present causes the meats to remain pink when cooked.)
4. Stuff sausage mixture into 38 mm casings and tie off into 12-inch rings.
5. Poach sausage rings in 180°F (82°C) water for 1 hour or their internal temperature is 160°F (71°C). Place a dish or rack on the bottom of the pot to prevent the sausages from sticking.
6. Remove to cool; refrigerate or freeze until use.
7. To eat, brown gently in butter to heat through and color the casing.

**Len Poli – Sonoma, California**

**Copyright © (All rights reserved) - May 2002**