

## Teewurst, Rügenwalder Art [coarse]

**Note: this teewurst is sometimes referred to in German as grobe teewurst (coarse teewurst); it is a soft-textured, spreadable sausage.**

U.S.	Ingredient	Metric	Percent
2½ lb.	Pork, Lean*	1250.0 g	50.25
1¼ lb.	Pork Back-fat*	570.0 g	23.00
1 lb.	Beef, lean	454.0 g	18.25
8 Tbs.	Rum, Jamaican-dark	125.0 ml	5.00
4 tsp.	Salt	30.0 g	1.25
2 Tbs.	Honey	25.0 g	1.00
3 Tbs.	Paprika, mild	18.0 g	0.70
1 tsp.	Cure #2	6.0 g	0.25
2 tsp.	Pepper, white, ground	4.5 g	0.18
1 tsp.	Ginger, ground	1.8 g	0.07
½ tsp.	Allspice, ground	1.2 g	0.05
½ tsp.	Cardamom seed, ground	1.2 g	0.05
5 lb.	Totals →	2.4 Kg	



*This formulation is based on metric measures; U.S. measures are approximate!*

\* The pork in this formula must be certified *Trichina*-free (i.e., Pork which is frozen in a home freezer, and kept 20 days at 5°F for meat blocks that are 6 inches or less in thickness (or, 30 days if meat blocks are larger than 6 inches in thickness) may be used as “certified” pork. I’d recommend adding an extra 5 days to the above numbers. This formulation does meet USDA guidelines. Impeccable cleanliness must be maintained to reduce contamination by *E. coli* and *L. monocytogenes*.

### METHOD:

1. The meat is cut into one-inch pieces and chilled and kept separate from the fat.
2. Spices are added blended with the meat and then first ground through a 10mm plate.
3. Add the fat to the meat/spice mixture and then grind a second time through the 3-mm-grinder plate.
4. Stuff paste into 5cm [2-inch] casings and allow the teewurst to ripen for 48 hours at 18°C [64°F] temperature and 75% relative humidity
5. Finally, smoke the sausage for 12 hours at a maximum temperature of 30°C [86°F].
6. Teewurst should be kept under refrigeration

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