

# Landjäger (or Landjaeger) - Swiss Hunter's Sausage

A dry-cured sausage made characteristically rectangular by pressing it in wooden molds.

U.S.	Ingredient	Metric
2.5 lb.	pork shoulder*	1135.0 g
2.5 lb.	Beef, lean	1135.0 g
7 tsp.	Salt	50.0 g
2 tsp.	Liquid smoke	20.0 ml
4 tsp.	Dextrose	12.0 g
5 tsp.	White pepper, ground	12.0 g
1 tsp.	Cure #2	7.0 g
1 Tbs.	Caraway seeds	8.0 g
1 tsp.	Coriander, ground	1.8 g
¾ tsp.	Garlic powder	2.5 g
¾ tsp.	Mace, ground	1.5 g
<1/8 tsp.	Starter Culture	0.2 g

Hog casings, 32–34 mm

5 ¼ lb.      ← Totals →      2.4 kg

\*Treat pork as recommended in USDA [Sec318.10](#).

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



*After Smoking*



*After Drying*

1. Grind the beef and pork through a 3/16-inch plate. Place ground the meats in a mixer, add the salt and cure, and mix for 3 minutes. Add the starter culture (dissolved in ¼ cup of water) and the seasonings; mix for 2 more minutes.
2. Prepare the casings by soaking warm water for 1 hour and cutting then them into about 30 cm (12 inch) lengths.
3. Stuff the meat paste into the prepared casings; twist each section into two identical sausages (14 cm –5 ½ inches long) sausages connected together by a section of empty casing and then place the sausages tightly in a tray that you can cover with a weight or place in a wooden landjäger mold and compress them until they are about 12.5 mm or ½ inch thick.(Note: The mold presses the sausages into their characteristic rectangular shape. If you don't have a mold, the tray method will work fine...the sausages will still taste the same!)
4. The landjäger should be fermented in their mold for 2 days at 27°C (80°F) to allow sufficient time to form their rectangular shape and firm up. Removed the landjäger from the mold, and allow the surface to dry for several hours. Place them back at 27°C (80°F) and continue fermentation for an additional day.
5. Smoke at 35-40°C (95-104°F) with a dense hardwood smoke for at least 4 hours—longer if you prefer a stronger smoky flavor!
6. After smoking, allow the landjäger to remain in the smoke cabinet for about 6 hours, then air dry 16°C (60°F) at 50% R/H until the landjäger lose about 45% of their moisture (about 10 days if flattened). When ready they should quite dark and very dry.

Len Poli – Sonoma, California

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