

Teewurst: A spread that is usually eaten at "tea time." Serve it open-faced on pumpernickel, whole wheat crackers or on crusty German bread. ☰

Teewurst paste



Unsmoked Teewurst



U.S.	Ingredient	Metric	Percent
2.5 lb.	Pork, 20% fat*	1150.0 g	40.07
2.0 lb.	Pork back fat*	800.0 g	27.87
1.5 lb.	Beef, 10% fat	680.0 g	23.69
½ cup	Cream, heavy	125.0 ml	4.36
2.0 oz.	Gin	60.0 ml	2.09
5 tsp.	Salt	35.0 g	1.22
1/2 tsp.	Dextrose	4.0 g	0.14
1 tsp.	Cure #2	6.0 g	0.21
1½ tsp.	Pepper, white	3.6 g	0.13
1 tsp.	Ginger	1.8 g	0.06
½ tsp.	Paprika	1.0 g	0.04
1/3 tsp.	Cardamom	0.7 g	0.02
¾ tsp.	Liquid smoke	3.0 ml	0.11

6¼ lb. ← Totals → 2.9 Kg 100%



Smoked Teewurst



Teewurst spread

* 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*.

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

Preparation:

1. Grind beef and pork through the fine plate of the meat grinder; then add fat.
2. Reserve the salt, but add the dry ingredients to beef and pork meat. Refrigerate overnight at 37-40°F (3-4°C).
3. Add the chilled meats to food processor; then, add the gin and pulse to fine emulsion. (Note: you may want to divide the meat paste into several batches to prevent overheating.)
4. To each separate batch, add the salt at the last minute and avoid over mixing. The finished product is not supposed to bind; therefore, by adding the salt at the last minute, the extraction of myosin is minimal.
5. Stuff in 50mm x 130mm collagen casings.
6. Hold at 60-70°F (15-21°C) for 24 hours.
7. Place in smoker and apply a heavy, cold smoke for about 6 hours/day for two days.

The meat paste should not be firm, but spreadable (this formulation results in approximately 38% fat). Teewurst is a raw product; keep it refrigerated after smoking.

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