

## Rookworst: Smoked Flemish Sausage.

U.S.	Ingredient	Metric	Percent
4 lb.	Pork, lean	1824.0 g	80.00
1 lb.	Pork fat	456.0 g	20.00
5 tsp.	Salt	37.0 g	1.60
6 Tbs.	Brandy	75.0 g	3.30
2 Tbs.	Wine, dry white	25.0 g	1.10
1 Tbs.	Glucose	13.0 g	0.55
2 Tbs.	Garlic, pressed	10.0 g	0.45
1 Tbs.	Pepper black, fine	6.3 g	0.30
1 tsp.	Cure#1	5.7 g	0.25
1 Tbs.	Paprika, smoked	5.4 g	0.24
½ tsp.	Fennel seeds	1.0 g	0.04
¼ tsp.	Ascorbic acid	1.0 g	0.04
½ tsp.	Marjoram, dried	1.0 g	0.04
	42 mm hog casings		
5 ¼ lb.	← Totals →	2.6 Kg	



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

### Method:

1. Grind meat and fat separately through the medium [¼-inch] plate
2. Thoroughly mix the meat and fat and then regrind through a fine [3/16 inch] plate.
3. Add all the ingredients to meat mixture and mix thoroughly; refrigerate overnight.
4. Stuff casings with meat and tie into a ring; hang sausage for several hours to dry the casings.
5. Smoke at 120°F for 2 hours; then raise temperature to 180°F and continue smoking until the internal temperature of the rookworst is 155 F.
6. Submerge in ice water to halt cooking and then refrigerate before storage.
7. Store in vacuum sealed bags and refrigerate or freeze.

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