

Serbian Sausage

Sremska sausage is one of the best sausages from former Yugoslavia (Serbia). There are two options with this formulation: (1) a smoked-cooked product or (2) a dry-cured product - traditional

U.S.	Ingredient	Metric	Percent
3 lb.	Beef chuck	1360.0 g	57.34
2 lb.	Pork trimmings 50/50	910.0 g	38.37
2 Tbs.	Vegeta	44.0 g	1.86
5 Tbs.	Hot paprika	32.0 g	1.35
1¼ tsp.	Salt*	9.0 g	0.38
1 tsp.	Cure #1	6.0 g	0.25
2 tsp.	Garlic powder	6.0 g	0.25
2 tsp.	Pepper, black	4.2 g	0.18
1 small	Bay leaf	0.3 g	0.01
¼ tsp.	Starter Culture *	0.4 g	0.02
	38-40mm hog casings		



5 lb. Totals → 2.4 Kg 100%

** Use a Starter Culture [Bactoferm F-RM-52] if you choose the dry-cured product option*

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

** A small amount of salt is initially added to the meats to extract the myosin in the muscle; most of the salt needed to cure comes from the "Vegeta".*

Method:

1. Chill the meats to 38°F; and grind them through a medium plate. Re grind them again through a fine plate.
2. Add the salt and cure to the ground meats and mix well--until the meat becomes sticky!
3. Place the remaining ingredients in a spice mill and process to a fine powder, and then add these to the meats, mixing them in very well.
4. Stuff the meat paste into 38-40mm casings and tie off into 10-inch lengths.
5. **Smoke-cooked Product:** Hang the sausage at room temperature until casings are quite dry.
6. **Smoke-cooked Product:** Hang in smoker at 130°F for one hour with heavy smoke; gradually increase the temperature 10-15°F until an internal sausage temperature of 152°F is reached.
7. **Smoke-cooked Product:** Chill in ice water; dry and refrigerate or vacuum pack.

Or

1. **Dry-cured Product:** In step 2 [above] add starter, which should be dissolved in ¼ cup of water, along with the salt and cure.
2. **Dry-cured Product:** Incubate at 90°F in cool smoke for 18 hours.
3. **Dry-cured Product:** Mature at 55°F and 55% R/H for 18 days.

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