

## Vienna Sausage

U.S.	Ingredient	Metric	Percent
2¼ lb.	Beef chuck	1025.0 g	34.00
2¼ lb.	Veal trimmings	1025.0 g	34.00
1¼ lb.	Pork Shoulder	565.0 g	18.75
¾ cup	NFDMilk powder	52.0 g	1.70
2 Tbs.	Salt	44.0 g	1.50
4 tsp.	Sugar	17.0 g	0.56
1 Tbs.	AmesPhos	12.0 g	0.40
1 Tbs.	Soy protein	9.0 g	0.30
1 ⅛ tsp.	Cure #1	7.0 g	0.25
1 Tbs.	Mace, ground	5.0 g	0.16
1 tsp.	Garlic powder	3.0 g	0.10
½ tsp.	Pepper, white, ground	1.3 g	0.04
½ tsp.	Coriander, ground	1.0 g	0.03
1 cup	Ice water	250.0 ml	8.0
6½ lb.	← Totals →	3.0 Kg	100%



### Method:

1. Dissolve all of the ingredients in ice water.
2. Cube the meats (1¾" - 4.5 cm) and partially freeze the meats.
3. Grind the meats through a 3/16" (4.5mm) grinder plate, twice.
4. Place paste and dissolved ingredients into a mixer and mix thoroughly until the meat paste is very sticky.
5. Chill the meat paste in the refrigerator for several hours until a probe thermometer reads 42°F.
6. Transfer the meat in a food processor and emulsify it (in small batches, if necessary) adding ice water occasionally to keep emulsion cold.
7. Stuff the mixture into 24mm sheep casings.
8. Hang at room temperature until the casings are dry.
9. Place in a smoker (no smoke) and hold at 150°F for 1 hour or until the sausages develop a nice, even light brown color.
10. Poach in 180°F until internal temperature reaches 160°F.
11. Chill immediately in ice water until the internal temperature is 65°F.
12. Hang at room temperature until dry and then refrigerate or vacuum pack.

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