

## Len's Weisswurst

U.S.	Ingredient	Metric
2.5 lb.	Veal	1150.0 g
2.0 lb.	Pork butt	900.0 g
1.2 lb.	Pork fat	500.0 g
1 pint	Heavy cream	470 ml
1/3 cup	Nonfat dry milk	60.0 g
2 Tbs.	Salt	44.0 g
3 tsp.	Phosphates*	12.5 g
1.5 tsp.	Glucose	6.0 g
1.5 tsp.	Onion powder	6.0 g
2.5 tsp.	White pepper	5.5 g
2 tsp.	Egg white solids	5.0 g
1/2 tsp.	Cure #1 (Prague #1)	3.0 g
1/2 tsp.	Mace	1.0 g
1/2 tsp.	Ginger	1.0 g
20 drops	Lemon extract	1 ml
	Sheep casings	
<b>7 lb.</b>	<b>←Totals →</b>	<b>3.2 kg</b>



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

### Method:

1. Cut fat into 1-inch cubes. Chill the meats and fat separate until partially frozen; grind the meats through a fine plate..
2. Add salt to the meats, mixing well; set aside in the refrigerator while you grind the fat through a fine plate.
3. In a food processor combine the meats, fat and the remaining ingredients and process until mixture forms an emulsion. You may have to do this in several batches!
4. Stuff into hot dog size sheep casings, twist off into 5 ½ inch links.
5. Poach in links water at 170°F until sausage reaches an internal temperature of 150°F.
6. Immediately place sausage in cold water until internal temperature is 100°F.
7. Cool in refrigerator about 1 hour.
8. Dip briefly (20 seconds) in boiling water to remove grease and shrink casings.
9. Store in the refrigerator up to 1 week.

**Len Poli – Sonoma, California**

**Copyright © (All rights reserved) - October 2001**

\*Phosphates: a commercial product used to assist moisture retention in the mixture; contains Sodium tripolyphosphate, Tetrasodium pyrophosphate, and Sodium hexametaphosphate. May be omitted. Available as Amesphos at <http://www.amescompany.com>