

## Kosher-style Beef Sausage - Note use all kosher ingredients for a true kosher product.

U.S.	Ingredient	Metric	Percent
5 lb.	Beef chuck, fresh	2270.0 g	88.0
¾ cup	Onion	115.0 g	4.5
1¼ cup	Soy protein (TVP)*	80.0 g	3.0
3 Tbs.	Kosher Salt	38.0 g	1.5
¼ cup	Garlic	30.0 g	1.2
2½ Tbs.	Rice gel binder*	25.0 g	1.0
4 tsp.	Pepper	8.5 g	0.33
2½ tsp.	Mustard seed, whole	8.0 g	0.31
1 tsp.	Chili flakes, red	2.3 g	0.10
½ tsp.	Nutmeg	1.3 g	0.05
2 tsp.	Sage	1.3 g	0.05
1 tsp.	Savory, summer	1.3 g	0.05
	Casings**		



5 lb.      ← Totals →      2.5 Kg    100%

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

\* The TVP and rice gel binder improves the texture and "mouth-feel" but can be omitted if desired.

\*\* Use large sheep casings or beef rounds for kosher sausage; for kosher-style you can use hog casings

### Method:

**Note:** Use fresh (not previously frozen) beef for a more juicy sausage. Frozen beef tend to be dry and needs pork fat for better "mouth feel".

1. Cut the beef into 1-inch cubes; Chill it to near freezing and grind through the small (6.5mm) plate.
2. Add the salt to the ground beef chuck and mix it well until the meat becomes very sticky; then mix in the TVP.
3. Place the onion and garlic in a mini-chopper and process fine.
4. Reserve the rice binder; Place the remaining dry ingredients [except the mustard seed] in a spice mill and process to a fine powder.
5. Add the wet and powdered ingredients to the meat and blend them well.
6. Now add the rice binder along with 2-3 tablespoons of cold water and blend the entire mixture again.
7. Stuff into hog casings (use beef rounds or large sheep casings if you want no pork at all) and tie off into 5-inch links.
8. These sausages do not contain any preservative so use them as soon as possible. Note: freezing will alter the taste and texture!) They can be grilled, roasted or baked.

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