

Bockwurst

U.S.	Ingredient	Metric
4 lb.	Pork	1800.0
1 lb.	Veal	450.0
½ lb.	Pork, Fat	200.0
2 cups	Cream, heavy	470.0
2/3 cup	Non Fat Dry Milk	50.0
5 tsp.	Salt	35.0
1 Tbs.	Phosphates*	12.5
4 tsp.	Onion powder	12.0
1 Tbs.	Dextrose	10.0
4 tsp.	Egg white solids	10.0
1 Tbs.	White pepper	7.0
1 tsp.	Cure #1	6.0
½ tsp.	Citric Acid	2.0
1 tsp.	Ginger	2.0
1 tsp.	Mace	2.0
1 Tbs.	Parsley (dried)	1.5
½ tsp.	Celery seed	1.3
6 ¾ lb.	← Totals →	3 kg

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

Method:

1. Chill the meat and fat until partially frozen and grind twice through a 3/16-inch plate..
2. Grind the celery seed to a fine powder then add the ingredients (except the parsley) to the meat and mix well.
3. Divide the meat into batches as necessary and emulsify each batch for three minutes.
4. Combine the batches and mix in the dried parsley.
5. Stuff into 32 mm hog casings.
6. Poach in water at 170°F until the internal temperature of the sausage reaches 150°F.
7. Chill the bockwurst in ice water until internal temperature is approximately 100°F
8. Hang at room temperature until surface is dry (about 1 hour).
9. Place in refrigerator and chill to 38°F for several hours before use.

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

