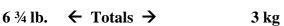
## **Bockwurst**

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



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.

## Recipe by: Len Poli - Sonoma, California Copyright © (All rights reserved) - April 2002

