Kindziuk (Kin-gié-ook) or Skiłładź (Sky wah-gie) - A Lithuania delicacy, probably of

Tartar origin. (In Polish, the stress falls on the next to last syllable)

U.S.	Ingredient	Metric	Percent
8¾ lb.	Ham and Loin, lean	4000.0 g	75.30
2¼ lb.	Pork belly, meaty	1000.0 g	18.82
6½ Tbs.	Salt	150.0 g	2.83
2 tsp.	Cure #2	13.0 g	0.25
6 Tbs.	Sugar (table)	80.0 g	1.50
4¾ tsp.	Pepper, black	10.0 g	0.20
3 cloves	Garlic, Raw (to taste)	10.0 g	0.20
¼ cup	Spirits (like Everclear)	50.0 ml	0.90
artificial casings 65 mm (2 ¹ /2")			

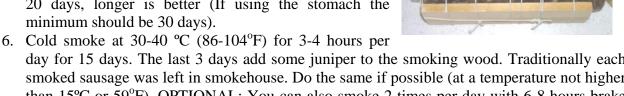
←Raw Totals→ 11³/₄ lb. 5.3 Kg 100%

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

Note: The classic preparation uses the stomach or bladder, but artificial casings min. 65 mm (21/2") is OK

INSTRUCTIONS:

- 1. The ham and loin meat should be hand cut into $4 \text{ cm} (1\frac{1}{2} \text{ inches})$ dices, and the belly should be ground through a 8 mm (1/3 inch) plate. (Keep the meat cold – do not use devices heat the meat)
- 2. Mill the peppercorns close to mixing time. The spices should be ground very fine. The cut pork ham and loin should be mixed with spices; use fresh and chopped garlic. Be careful with the temperature; during this operation meat should be less than 15°C (59°F)-the colder the better.
- 3. After mixing in the spices add ground pork belly and spirits and mix very carefully again.
- 4. Stuff very tightly into the casing. The air from casing should be removed with needle if necessary. The stomach or bladder should be stitched very carefully and tightly.
- 5. Put the sausage between two planks and lace with string, (or weigh down the sausage with a stone – min. 5 kg or 11 lb.). Refrigerate at 2-4 °C (35-39°F) for minimum of 20 days, longer is better (If using the stomach the minimum should be 30 days).



- day for 15 days. The last 3 days add some juniper to the smoking wood. Traditionally each smoked sausage was left in smokehouse. Do the same if possible (at a temperature not higher than 15°C or 59°F). OPTIONAL: You can also smoke 2 times per day with 6-8 hours brake for 1 week. In this case extend the draying period about 1 week.
- 7. Dry by hanging in about 12 °C (54°F) and humidity 70% for 14-16 days (till achieve about 60-65% of its initial weight).

Note: The sausage is rather tough and salty. It is recommended to slice into very thin pieces. It keeps for very long time (long life).....That is all: bon appetite!

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