

Kindziuk (Kin-gié-ook) or Skilladź (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 (2½") | | |
| 11¾ lb. | ←Raw Totals→ | 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 (2½") is OK

INSTRUCTIONS:

1. The ham and loin meat should be hand cut into 4 cm (1½ 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).
6. Cold smoke at 30-40 °C (86-104°F) for 3-4 hours per 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!

Mirosław (Mirek) Rozmysłowicz
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