

Thuringer – German-style Smoked Beef Salami

U.S.	Ingredient	Metric
4½ lb.	Beef chuck	2000.0 g
2¾ lb.	Beef plate	1300.0 g
2¾ lb.	Pork butt, trimmed	1300.0 g
4 Tbs.	Salt	90.0 g
4 Tbs.	Dextrose	50.0 g
6 tsp.	Amesphos	23.0 g
8 tsp.	Black pepper, ground	17.0 g
1 tsp.	Prague #1	6.0 g
3 tsp.	Black pepper, whole	5.0 g
¼ tsp.	Sodium erythorbate	1.5 g
1 tsp.	Ginger	1.5 g
½ tsp.	Mustard, whole	1.5 g
¾ tsp.	Nutmeg	1.5 g
¼ cup	Water, cold	50.0 ml
10½ lb.	← Totals →	4.8 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. The beef plate meat is very fatty. I suggest cutting it into 1 inch cubes and freezing it on a baking sheet, then thawing slightly before grinding through a 3/16-in. plate. Grind the barely frozen meats through the same size plate then return all to refrigerator.
2. Add all the rest of the ingredients to the water. Allow them to dissolve thoroughly. Mix the dissolved spices with the meats; mix well to disperse them through out the meat paste.
3. Refrigerate paste for 24 hours.
4. Stuff into beef middles or fat ends and hang on smoke sticks. Allow to come to room temperature.
5. Place a pan of water in the smoker and preheat smoker cabinet to 38°C (100°F). Place the Thuringer in the smoker and heavily smoke for 4 hours; raise the temperature to 70°C (160°F) and continue smoking until they reach an internal temperature of 65°C (150°F) hold at that temperature for 20-30 minutes.
6. Remove from the smoker and allow the Thuringer to come to room temperature then refrigerate. Keep Thuringer under refrigeration.

Note: The English units are approximate; I used the metric units when preparing formulation for this sausage. This Thuringer tastes very much like the "smoked beef sticks" available in the supermarkets--only you have control over the quality of the meats.

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