

Sausage making for beginners



A Quick Guide to making Sausage at Home

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INTRODUCTION

I could start by telling you that it is a fascinating hobby, but I won't as you already know that.

So lets start with the equipment you are going to need, surprisingly very little is required to get you going & I would strongly suggest that you keep everything on the small side until you are sure you like the hobby.

Standard mincer and filler

This is one of the best selling models for the beginner sausage maker.

It comes with 3 stuffing tubes, instructions and recipe guide and is simple to use, just feed the mincer cubes of chilled meat then take out the blade and feed the minced meat through into the stuffing tubes.



The next step from this would be an electric model with sausage making attachments, this is a lot less stressful & easier in the arms.



You can often find these for sale in the discounters for around £30 & well worth it.

Rusk & Fillers

Rusk is an essential ingredient in sausage making, used by all professional sausage makers and experienced home users alike. Use up to 10% rusk in your sausage to improve the texture and bite, it helps bind the fat within the sausage and helps retain moisture making a more succulent sausage.

Other fillers can be used I have often used breadcrumb, crushed cream crackers, Oatmeal Potato starch or even a mixture of them all.

Soak up rate will vary as a rule rusk is 2 parts water to 1 part rusk & breadcrumb is about 1.5 part water to 1 part bread.

As for the rest I would suggest 1 part water to 1 part filler.

Seasoning Mixes & Seasonings

Seasoning mixes are a good start until you are ready to mix your own, however a word of warning here, please make sure what you are using if it is a mix then the probability is that the rusk is already included & the usage will be around 12.5% -15%.

If it is a seasoning then the usage is more like 2.5%

Further on in this guide we will look at some seasoning recipes.

Casings

Hog casings are best to start with as they are easier to work with than the delicate sheep casings and produce a good thick sausage.

These casings should be soaked in water for at least 2 hours prior to using & then re washed to remove the salt.

These are supplied in salt. Use what you need and once resealed in a Ziploc type bag, casings can be stored for months in the fridge.

Collagen Casings are dry casing that do not need to be soaked before use and therefore are very good at storage, these are available in various sizes, however be careful as most sausage horns are tapered & the casing cannot be pushed on easily.

If you intend to use this type try & get a straight edged sausage horn.

How much casing to use will be dependant upon the diameter of the casing, I tend to use 28mm hog or collagen & will use about 3ft per lb, 18 - 20mm sheep casing or collagen use about 5ft per lb.

Other Equipment

Next we need to look at the other equipment you will require all of these can probably found in your kitchen.

Kitchen Scales,
Mixing bowls,
Knives and spoons.

Meats

Now that we have all the equipment we now need to look at what meats we are going to use, this will depend on the sausage that you are going to make.

Pork is the most popular and as luck would have it the least expensive at least here in the UK. Use Pork Shoulder, belly pork & pork fat although you can use any part of any animal you wish.

Beef do not use all beef in a sausage as it tends to end up like burger in a tube, use flank, shin, or cheap mince (This will have about 15-20% fat)

Lamb or Mutton is good for Middle Eastern type sausage

Chicken & Turkey are very good for low fat style sausage

Approximate Lean to Fat Ratio's

Meat Cut	Approximate Lean Meat %	Approximate Fat %
Pork Shoulder	80	20
Pork Belly	60	40
Pork Jowl	50	50
Beef Flank	75	25
Beef Forequarter	85	15
Beef Mince (Cheap)	80	20
Mutton	80	20
Lamb	80	20
Chicken & Turkey	95	5
Meat Trimmings (Any Type)	50	50

Hygiene

Now for the most important part although I am not going to dwell upon it as I assume you are familiar with the concept. Sausage making is no more dangerous than any other form of food preparation, botulism; tapeworms & trichinosis are not solely attributable to sausage.

However when you are chopping, mincing and mixing raw meats with other materials & stuffing them into a length of gut, it is fair to say the risk of contamination is higher than taking out a joint of beef & placing it in the oven.

So before you start please ensure that everything you are going to use is clean, I tend to sterilise with boiling water & spray with a sterilant.

Do not forget your hands.

Let's Get Started

A basic sausage would be something like this

80% Pork
2.5% Seasoning
6.5% Rusk
11% Water

So if we intend to make a kilo of sausage we need the following
800g of pork (you could use half shoulder & half belly pork for this trial)
25g Seasoning
65g Rusk
110g Water

You really want about 20 – 30% fat; this will give you a moist succulent sausage.

Start by cutting the pork into 1" dice or small enough to pass through the mincer, when this is done place in the refrigerator to chill or put in the freezer for a short while.
Meanwhile weigh up the seasoning, rusk & water.

Secure the mincer onto the table top and soak about 6 feet of casing in water to remove the salt.

Now that the meat is well chilled mince it through the mincing blade into a bowl large enough to add the other ingredients to. I tend to mince on the large holed plate at this stage.
Add water & spices to the minced meat & mix vigorously to ensure the spices are well dispersed; you should also be able to feel the meat mixture changing from loose watery feeling to a tight texture dependant on the amount of mixing you do.
Next add the rusk & mix well in.

Now replace the mincing blade with the small holed plate & mince though again
Next change the mincing plate to a sausage stuffing horn & wash the inside of the sausage casing by running tap water through them if using fresh casings, once this is done slide them onto the sausage horn.

Now put you meat mixture back through the mincer & form the sausage as it come out (You might find it useful to have someone pushing the meat through while you attend to the stuffing side of the operation. In any case only put small amounts of meat into the stuffer at a time this makes it easier to feed.
Hold the casing lightly with your index finger & thumb and allow the meat to fill the casing but not too tight or it will burst.
Try not to get any air pockets in the sausage as you are filling.
Don't worry you will get the hang of it soon.

Once the sausages are made you may link them if you wish or leave it in a coil like Cumberland Sausage.
Place in the refrigerator over night for the flavour to develop this is called blooming by sausage makers.

Linking Sausage

Start with a length of sausage in the casing not too tightly packed.

I am right handed so you need to remember this while I try to explain how this is done.

With your left hand extended as if to shake some ones hand hang a length of sausage over to form a horse shoe, with your thumb press down onto you fore finger on your left hand (remember I am right handed), move this link to the bottom of your hand & make a horse shoe again.

You now have a link hanging below the palm of your hand with the rest of the sausage hanging over the back of your hand.

At the place where you squashed the link you press this against the piece of sausage hanging over your hand. Twist it around and remove the horse shoe from your hand, pass the link through the middle. That the first link made it won't look like much but the first never does.

Now let the three links you have just made hang below your hand (Palm side) and form a horse shoe over your hand, twist it with the top of the link you have made earlier slide this off and bring a piece of sausage up as if you were drawing a line through the horse shoe push a small amount of sausage through the horse shoe and where they cross press down with your finger & thumb. Now take one of the sides of the horse shoe and push it through between the centre link& the outer wall of the horse shoe you will need to twist this as you do it. If you have pushed sufficient through the horse shoe it should twist very easily, if it breaks then you have either overstuffed the casing or you need to push more through next time.

Now let the links you have just made hang down as before & repeat.

Remember practice makes perfect I promises you will soon get the hang of it.

The next day it's over to you.

Cook them slowly in a frying pan or grill & enjoy.

How much casing do I need?

Sausage Size per lb	Sausage Type	Casing Type	Inches per Sausage	Approx Sausage Weight	Approx Inches of Casing per pound including 10% for linking	Calibration of casing Required
32	Cocktail	Collagen/Sheep	2	0.5oz	70.40	18-20
16	Chipolata	Collagen/Sheep	4	1oz	70.40	18-20
12	Links	Collagen/Sheep	4	1.3oz	52.80	23
10	Links	Collagen/Sheep	4	1.6oz	44.00	26
8	Standard	Collagen/Hog	4	2oz	35.20	28
4	Jumbo	Collagen/Hog	8	4oz	35.20	28
5	Chippy	Collagen/Hog	4.75	3.2oz	26.13	28
6	Trad Butcher	Collagen/Hog	4	2.6oz	26.40	30-32

Texture

Texture is another question that seems to pop up now and again, the things that affect texture are:-

Water

Meat

Salt

Phosphate

Temperature

Mixing time

Mincing

Just about everything really!

To take them one at a time

WATER

In essence the more water less texture or at least you would think, but not always as this can be used to form an emulsion with soya protein, if you make an emulsion with say cooked rinds, water & soya protein in the following amounts you can get an emulsion that gels hard enough to stand on

5kg water,

5kg Pork Rind (Cooked & Minced)

1Kg Soya protein

Also do not be tempted to make sausage without water, I know you will find people telling you to do so & you may even find recipes that are free from this, but as a general rule use it.

It is needed to penetrate the meat cells & carry in the salt; this in turn extracts myosin (The binding protein, much like gluten in bread) & helps the bind & gives texture of the sausage

MEAT

Meat it self will give a good texture but only if it is treat well.

Just think of frozen mince you buy in the supermarkets, when you brown this in the pan it is almost like dust. This is not because it's cheap meat it is because it is minced from a frozen block of meat.

If you mince fresh meat you get a nice flow of meat fibres while mincing this in turn can then re-bind in cooking & processing, however if you freeze the meat solid then the fibres are in straight lines & the mincing head chops them in to tiny pieces (Humpty Dumpty syndrome). So chill you meat well but do not freeze just enough so it goes through the mincing head without the fat smearing or getting sticky.

SALT

Salt the most important ingredient this little beauty is not only flavour, it is responsible for texture & preserving.

To make the most of this it needs to be in solution so that it can enter the meat cells quickly & extract the protein.

PHOSPHATE

Whilst a lot of people will not use any of this unless you are buying pre made seasonings thought I would cover it with a few lines.

It is used to move the Ph of the meat so that it can absorb the water more quickly & therefore aid the texture.

Too much will give you a texture like rubber so use sparingly & only at the recipes recommended rate. It will also give a metallic taste if used to high.

TEMPERATURE

Temperature can be an enemy or a friend it really depends on you, if it is controlled then the later is true.

When making emulsified style sausage you need to chop the meats very hard up to a temperature of about 10c, then you must bring the temperature back down quickly, this is done by adding crushed ice to the mix after you have formed your emulsion.

Using temperature this way you can make some very good frankfurter sausages with a snap that could be heard in the next room.

MIXING TIME

Mixing time is really simple the longer you mix the tighter the texture will be, so if you want loose textured sausages then only mix until the water is absorbed & if you want a nice tight sausage mix a little longer.

I would suggest that you mix by hand to start with this way you will learn about absorption & texture together.

MINCING

The last one I will touch upon is mincing and again it is fairly simple the smaller you mince the tighter the sausage becomes, provided as said before that the meat is not frozen.

I always start of mincing through the largest plate available & then mix the meat, water, seasoning & rusk or bread crumb, before re mincing through a 5mm or smaller plate.

I like the texture this gives.

Sausage Types

There are far too many sausages to list as every country in the world has a vast array of sausage products & there are many books covering this area, including a lot of free recipes on the internet, I have listed the main ones here in the UK but even here there are literally thousands.

Pork

Traditional for all areas, & flavoured with just about anything you can think of, some have strong spices like paprika or cracked black pepper other have ginger, nutmeg, clove or herbs. Pork & Leek, Cumberland, Cambridge, Lincolnshire etc

Pork & Beef

Once the biggest selling sausage in the UK but fell out of favour due to BSE
Oxford sausage is one of these types of sausage being made with Pork & veal

Beef

Traditionally from the highlands of Scotland & the Midland in the UK & mixed with pepper or tomato

Lamb

With Mint or Rosemary with Garlic, Red wine & Mustard

Chicken & Turkey

The perfect meats for those wanting a low fat type sausage

RECIPES

Right this is the section you really want, I have included the Devro sausage menu book, a publication that was given to me many years ago by Devro when I was a product developer for the largest frozen sausage manufacturer in the UK.

This publication is a collection of recipes from around the world & carries no copy write So I am assuming that I can copy this for your reference.

There are also some other recipes from the web & where I know the author I have given them full credit.

Basic Pork Sausage

The beauty of this recipe is that it can be the basis of all your pork based sausages.

All we have to do is move the meats up & down & re adjust the rusk & water ratios to match what we want & change the seasoning.

This will become more apparent in the next few recipes,

50% Pork Shoulder
25% Pork Belly
2.5% Seasoning
7.5% Rusk
15% Water

Cool meats before use

Dice all meats to 1" cubes & place in refrigerator or freezer to cool

Meanwhile weigh up

Water

Rusk

Seasoning

Method

Mince the meats through the large plate (8mm) into a bowl

Add water & Seasoning & mix well to absorb all the water (This could be done in a mixer if preferred)

Add rusk & mix well in

Re- Mince the meat on the small plate (5mm), If you require a more coarser product you could re-mince on the larger plate or even go straight to the filling at this time. (I prefer to re-mince on 5mm)

Fill into casings of your choice

Pork & Leek

50% Pork Shoulder
25% Pork Belly
5% Fresh Leeks (Chopped)
2.5% Seasoning
6.5% Rusk
6.5% Water

Cool meats before use

Dice all meats to 1" cubes & place in refrigerator or freezer to cool

Meanwhile weigh up

Leeks

Water

Rusk

Seasoning

Method

Mince the meats through the large plate (8mm) into a bowl
Mince the leeks into the bowl
Add water & Seasoning & mix well to absorb all the water (This could be done in a mixer if preferred)
Add rusk & mix well in
Re- Mince the meat on the small plate (5mm)
Fill into casings of your choice

Cumberland or Lincolnshire Pork Sausage

70% Pork Shoulder
10% Pork Belly
2.5% Seasoning (Cumberland or Lincolnshire)
6.5% Rusk
11% Water

Cool meats before use
Dice all meats to 1" cubes & place in refrigerator or freezer to cool
Meanwhile weigh up
Water
Rusk
Seasoning

Method

Mince the meats through the large plate (8mm) into a bowl
Add water & Seasoning & mix well to absorb all the water (This could be done in a mixer if preferred)
Add rusk & mix well in
Re- Mince the meat on the small plate (5mm), If you require a more coarser product you could re-mince on the larger plate or even go straight to the filling at this time. (I prefer to re-mince on 5mm)
Fill into casings of your choice

Cumberland Seasoning (Based on a recipe from the Devro Book)

60% Salt
13.5% Ground Black Pepper
12% Corn flour
4.5% Ground Nutmeg
4.5% Ground Mace
4.5% Ground Coriander

Lincolnshire Seasoning

60% Salt
12.5% Corn flour
8.5% Ground White Pepper
4.5% Ground Nutmeg
4.5% Ground Coriander
10% Rubbed Sage

Lorne Sausage

A recipe found on the internet

Author - Brian McCaig

Ingredients

- * 2lbs ground/minced beef
- * 2lbs ground pork
- * 3 cups fine breadcrumbs
- * 2 teaspoons pepper
- * 2 teaspoons nutmeg
- * 3 teaspoons coriander
- * 3 teaspoons salt
- * 1 cup of water
- * 2 teaspoons onion powder

Method.

The beef and pork should not be too lean or the sausage may end up being too dry.

1. Mix really well by hand then place in an oblong pan (you may need 2 pans) about 10 inches by 4 inches by 3 inches.
2. Place in the freezer for a little while until it's just starting to set.
3. Remove it and cut the 'loaves' into slices to a thickness you like, put them into freezer bags and put them back in the freezer.
4. When you're hungry, defrost them and fry in a little fat or oil until brown and cooked through.

The following recipes are from the British meat web site

Recipes for butchers - adding value

1940's Speciality Pork Sausage

51.8% Shoulder Pork (85% visual lean)
17.3% Pork Fat
2.1% 1940's Seasoning Mix*
14.4% Rusk
14.4% Chilled Water

1940's Seasoning Mix

55.0% Salt
18.0% White pepper
13.0% Mace
8.5% Ginger
4.8% Sage

*usage rate 30g per kg of meat content

Method:

Mince Meat through a coarse plate.
Place in mixer or mixing bowl, add seasoning and rusk and mix well.
Gradually add chilled water and mix until absorbed.
Re-mince through a 5mm plate.
Fill into casings.

Bookham Boozy Sausage

66.5% Pork or Beef
13.3% Rusk
1.2% Salt
18.5% Guinness
0.5% Seasoning Mix

Seasoning Mix

16.7% All Spice (one part)
66.7% Coriander (four parts)
16.7% Pepper (one part)

Method:

Mince meat through a 5mm plate.
Add rusk and seasonings and mix, slowly add the Guinness and mix. Stand for 15 minutes.
Re-mince through 5mm plate and fill into casings.
Leave overnight to dry.

Pork and Leek Sausage

75.0% Pork
7.8% Rusk
11.2% Water
3.7% Leeks
2.3% Seasoning

Method:

Select rindless pork and remove any blood specs.
Choose selected bellies and add lean shoulder to achieve 75% visual lean.
Mince pork through a 5mm plate.
Place in mixer, add seasoning and then 50% of the water.
Add rusk slowly and then the remaining water followed by chopped leeks.
When mixed to the desired texture, mince for a second time.
Fill into desired casings.

Pork, Honey & Wholegrain Mustard Sausage

47.8% Lean Shoulder Pork
23.8% Pork Back Fat
9.5% Rusk
12.0% Water
2.4% Seasoning (Lucas)
0.3% Whole Grain Mustard
4.2% Honey

Method:

Mince meat through a 5mm plate.
Add 50% of water and mix for 30 seconds.
Add seasoning, mustard and honey and mix for 30 seconds.
Add rusk and remainder of water and mix for 60 seconds.
Fill into casings and leave for 12 hours before sale.

THE DEVRO*

SAUSAGE MENU

In the next few pages, we would like to offer you a variety of new and traditional sausage formulations that have been collected from around the world. Whatever your market, we believe the DEVRO Sausage Menu will be a source of worthwhile new product ideas and developments.

Because the recipes come from all parts of the world, some of the descriptions of meat may not be what you are used to, weights and temperatures may also differ

To help you get the most from this book you will find temperature and weight conversion tables at the back.

DEVRO*

Welcome to the exciting world of DEVRO* the world's leading manufacturer of edible collagen sausage casings. Whatever the type of sausage you produce - fresh, processed dried or snack - DEVRO* Collagen Casings can help your business grow. Manufacturing sausage with DEVRO* Collagen Sausage Casings is simple fast, convenient and, above all, cost effective.

Our aim is to help customers in the meat and related industries develop new business opportunities from concept through manufacturing and marketing. Our technical resources are readily available to support you as required.

DEVRO* Edible Collagen Sausage Casings are available worldwide from our plants in Somerville, New Jersey; Glasgow, Scotland; Bathurst, Australia; Toronto, Canada and from Birkenfeld, West Germany.

Supplied in shined strands ready for immediate use.

Easy to handle; ready to use — saving time and money.

Highly productive and versatile on high-speed fillers and linkers.

Specialised products for hand linking.

Pre-coloured products for specialist products.

A full range of diameters from 13mm to 36mm.

Uniformity of size for net weight packing.

Casing for all applications.

Easily adapted to recipes and cooking needs.

Low inventory investment.

Hygienically packed for long shelflife.

Extends product shelf life.

Exceptionally tender for consumer preference.

Made from collagen – a natural protein.

DEVRO is our trademark.

PROCESSING INTRODUCTION

BOCK WURST/ FRANKFURTER

Processing of this type of product varies from country to country. The following process is effective for most products and may be used in place of the given recipe.

Chop lean meat+ Salt + 2/3 Water/Ice to form a smooth, sticky, emulsion. This requires chopping at high speed for at least two minutes to get a glazed emulsion. The remainder of the water as ice and the chilled fatty portion of the recipe are chopped in after this stage to give the desired final fat particle size. Care must be taken to avoid raising the emulsion temperature above 12°C to avoid emulsion breakdown.

The emulsion is filled into casing normally in the Caliber range 19-23mm.
Filled sausages are hung on smoke sticks and then on a smoke trolley for processing.
A normal smoke/cook cycle would be:
10 min Ripening 50°C 100% Humidity
5-8 min Drying 60°C 30% Humidity
20-25 min Smoking 65°C 70% Humidity
17-20 min Cooking 78°C 100% Humidity
*This stage to reach internal sausage temperature 72°C.

5-10min. Showering in cold water to reduce internal temperature to less than 30°C.
The Ripening stage coagulates the meat protein.
The Drying stage removes drops of surface moisture
The Humid smoke stage adds colour and flavour penetrates.
The Cooking stage pasteurises the product.
Cooling quickly avoids wrinkling and spoilage.
Finished product is normally vacuum packed.

PROCESSED RECIPES

HAMSTICKS

Meat	%	Spice	%
Ham Trimmings SP70%	98.8	Salt	35.2
Spice Mix	1.2	White Pepper	26.5
		Nutmeg	8.8
		Onion Powder	8.8
		Celery Salt	14.7
		Caraway Seed	5.9

Place ham trimmings in mixer and add seasoning. Mix thoroughly. Remove from mixer and grind all meat through 3/16 plate.

Stuff in DEVRO* 28mm or 30mm casings. Link 7-9" long.

Rack and hang and leave at room temperature until dry.

Cold shower: 1/2 to 1 minute before placing product in smokehouse.

Smoking

Time	Dry Bulb	Wet Bulb	Smoke	Damper
1/2 hr.	130°F	0	ON	N/A
1 hr	145°F	120°F	ON	N/A
1/2 hr	165°F	130°F	ON	N/A

Steam 6 to 7 minutes at 170-175°F until internal temperature is 152-156°F.

Cold showers 8 to 10 minutes.

Allow to stay at room temperature for one hour before going to the cooler.

WIENERS

Meat	%	Spice	%
Cow Meat	46.5	Salt	55.9
Pork Jowls	31	Sugar	14
Ice	19.4	Onion Powder	2.6
Spice Mix	3.1	White Pepper	8.7
		Nutmeg	3.5
		Celery Salt	1.7
		Coriander	1.7
		Paprika	5.2
		MSG	1.7
		Cure	4.8

Processing

Grind Beef through 1/8 plate. Grind pork jowls through 1/4" plate. Place beef in cutter, add salt, cure and seasoning and two-thirds of the crushed ice. Chop two minutes. Add balance of ice until temperature of emulsion reaches 40°F. Add pork jowls and chop until temperature of emulsion reaches 50-55°F. Stuff into 23mm or 26mm DEVRO* casings. Spray with cold water and hold at room temperature for one hour before placing in smokehouse.

Smoking

Time	Dry Bulb	Wet Bulb	Smoke	Damper
½ hr.	130°F	0	ON	OPEN
1 hi:	145°F	120°F	ON	CLOSED
½ hi:	165°F	130°F	ON	CLOSED

Steam at 170°F for 3 to 4 minutes until internal temperature reaches 156°F. Cold shower for 5 to 7 minutes. Let stand at room temperature one hour to dry off. Move to chill cooler.

SMOKED PORK SAUSAGE

Meat	%	Spice	%
Lean Pork	37.1	Salt	52.8
Pork Cheeks	18.6	Dextrose	15.1
Reg Pork Trim	37.1	White Pepper	9.4
Ice	3.7	Celery Salt	2.8
Spice Mix	3.5	Ground Sage	3.8
		Mustard Powder	7.3
		MSG	1.9
		Cure	5.2
		Sodium Erythorbate	1.4

NOTE: All Pork trimmings used in Smoked Sausage must be chilled 32-34°F before grinding.

Processing

Grind all meat through 1.5" plate. Place meat in mixer; add spice cure, salt and ice. Mix for approximately one minute or a sufficient enough time to distribute ingredients evenly.

After mixing, grind through 3/16" plate.

Stuff into DEVRO* shin-ed 30mm or 32mm 8" long, or 21mm casing for continuous roping.

After stuffing, hang on trees. Allow product to hang in cooler at 40°F overnight for curing.

Before placing product in smokehouse, rinse with lukewarm water for one minute.

Smoking

Smoke cycle for DEVRO* 30mm and 32mm casings)

Time	Dry Bulb	Wet Bulb	Smoke	Damper
½ hr.	110°F	0	ON	OPEN
1 hi:	135°F	105°F	ON	CLOSED
½ hi:	150°F	120°F	ON	CLOSED

Until internal temperature is 138°F. Then steam for 4-5 minutes at 170°F until internal temperature is 142-145°F.

Remove from smokehouse and shower with cold water until internal temperature is reduced to 100°F.

Allow product to remain at room temperature for one hour, or until thoroughly dried and desired bloom is obtained.

PIZZAPUPS

Meat	%	Spice	%
Cow Meat	10	Salt	54
Pork Cheek or lean 85%	49	Sugar	14
Ice or Water	25	Celery Salt	2
Milk Powder	3	Cayenne Pepper	5
Diced Olives	9	White Pepper	3
Diced Pepper	6	Garlic Powder	2
Diced Red Peppers	3	Onion Powder	1
Dried Cheese	9	Fennel Seed	5
Spice Mix	3	Paprika	8
		Oregano	3
		Chilli Powder	2
		Cure	2
		Sodium Erythorbate	0.5

Processing

Grind cow meat through 1/8" plate, Grind pork cheeks or lean pork through 1/4" plate.

Place ground beef in silent cutter and chop 2 minutes. Add Ice 2/3rds of the amount of cure and 1/8th amount of salt.

Place chopped beef & ground pork, milk powder, diced olives, diced peppers, red peppers, dried cheese, spice and cure into the mixer & mix for 2 minutes

Temperature out of the mixer should be 50-55f

This will give a good bind before stuffing into DEVRO 23mm or 26mm casing for 8 – 10 a pound

Smoking

Time	Dry Bulb	Wet Bulb	Smoke	Damper
½ hr.	130°F	0	ON	OPEN
1 hi:	150°F	120°F	ON	CLOSED
½ hi:	165°F	120°F	ON	CLOSED

Steam for 4 minutes at 170f until internal temperature reaches 150f

Shower with cold water for 6-8 minutes until internal temperature reaches 90f. Shower with hot water at 180c for ½ minute.

Allow to stand at room temperature for 1 hour. Move to chill cooler at 45f overnight

SMOKETTS

Meat	%	Spice	%
Lean Cow Meat	17	Salt	43
Pork Cheek	34	Sugar	9
Beef Plates	34	Syrup Corn	35
Ice	1	White Pepper	2
Egg White	5	Black Pepper	2
Spice Mix	5	Whole Mustard Seed	3
		MSG	2
		Cure	3
		Sodium Erythorbate	1

Process

Grind beef through 1/8" plate. Grind pork through 1" plate.
 Place ground meat in mixer, add salt, ice, syrup, cure and seasoning and mix thoroughly.
 Hold overnight in 38-40°F cooler.
 Re grind through 3/32" plate. Product is then ready for stuffing.
 Stuff into DEVRO* 23mm or 26mm Collagen casing, 5" long, 10 or 8 to a Pound.
 Hang product 2 up and 2 down on sticks.

Smoking

Time	Dry Bulb	Wet Bulb	Smoke	Damper
½ hr.	120°F	0	ON	CLOSED
1 hi:	150°F	120°F	ON	CLOSED
½ hi:	165°F	120°F	OFF	CLOSED

Until internal temperature is 140°E
 Steam for 3-4 minutes at 165°F until internal temperature is 148°F.
 Cold shower for 5-6 minutes.
 Allow product to stay one & half hour at room temperature before placing in the cooler

BRATWURST I

Meat	%	Spice	%
Fresh Pork Butts	35	Salt	60
Veal	26	Sugar	26
Pork Jowls	26	White Pepper	6
Ice	9	Nutmeg	6
Spice	4	Ground Cardamom	2
		MSG	2
		Mace	2

Eggs –One Dozen per 100 lb meat

Processing

Grind all meat through ¼” plate. Place in mixer. Beat eggs, salt, sugar, milk powder and seasoning together. Distribute evenly over meat at mixing. Mix for 1-2 minutes. Remove from mixer and grind through 3/8” plate. Stuff into DEVRO* 28-30mm shirred casings, 5” or 6” links.

Hang on sticks well spaced for cooking and chilling.

Hang links 2 up and 2 down on sticks. Bratwurst can be sold raw or precooked.

Chilling for Raw Bratwurst

Rinse with cold water to remove any meat on the surface of the casing, then place immediately in a cold cooler at 28-30°F and allow chilling. Dry the product for 2-3 hours before packing.

Cooking

Rinse with cold water for 1 minute.

Place in smokehouse for 15 minutes. Dry at 150°F for 10 minutes.

Steam at 160°F until internal temperature is 148 -150°E

Cold shower for 5 minutes. Place in cold! cooler and allow to dry off

CHORIZOS

Meat	%	Spice	%
Lean Beef	23	Salt	45
Pork Hearts	13	Sweet Spanish Paprika	38
Lean Pork (Picnic)	32	Nutmeg	1.4
Pork Trim 50vl	22	Marjoram	1.4
Ice or Water	4	Garlic	0.5
Spice Mix	6	White Pepper	3
		Red Wine	8
		Cure	3
		Sodium Erythorbate	0.7

NOTE: Be sure all meats are trimmed and chilled at 34°F or colder before grinding.

Processing

Grind lean beef and pork hearts through 1/8" plate. Grind lean pork and pork trimmings through 3/32 plate.

Transfer meat to mixer and add salt, cure, water, wine and seasoning.

Mix for 2-3 minutes or until thoroughly mixed. Stuff into DEVRO* 28mm or 30mm casings and run on a twist linker 3" links.

Hang linked sausages on sticks 3 up and 3 down properly spaced. Hold overnight in cooler to allow meat to cure.

Transfer product to smokehouse.

Smoking

No smoke. Set controls as follows: Dry Bulb @110°F; Wet Bulb @98°F.

Hold at this temperature setting for 24 hours or until the sausages have shrunk 30% from green weight.

Remove from smokehouse and hold at room temperature for 8-9 hour-s before placing product in cooler.

ROASTED SAUSAGE

Meat	%	Spice	%
Boneless Picnic Pork	33	Salt	62
Cow Meat	17	Dextrose	14
Pork Trimmings	17	Allspice Ground	2
Beef Plate	17	White Pepper	8
Ice	13	Celery Salt	3
Spice Mix	3	Whole Mustard Seed	3
		Thyme	2
		Cure	5
		Sodium Erythorbate	1

Processing

Grind cow meat separate, boneless picnic and pork trimmings through 3/16 plate. Grind beef plates through 1/8" plate.

Place cow meat in chopper and add salt, ice, cure and seasoning and chop for 2 to 2 1/2 minutes to make an emulsion.

Transfer emulsion to mixer and add ground picnics, pork trimmings and beef plates and mix for 2-3 minutes. Transfer to stuffer

Stuff into DEVRO* 30mm or 32mm shirred casings.

ALL BEEF FRANKS

Meat	%	Spice	%
Lean Cow Meat	23.2	Salt	57.5
Beef Cheeks	23.2	Sugar	17.2
Beef Plate	31	White Pepper	7.1
Water or Ice	19.3	Garlic Powder	1.3
Spice Mix	3.3	Onion Powder	2.1
		Paprika	5.7
		Nutmeg	2.1
		Cure	4
		Sodium Erythorbate	1

NOTE: For best results, better colour and good binding, use pit-salted and blended meat.

Processing

Grind lean cow meat and beef cheeks through 3/6" plate. Grind beef plates through 1/4 plate. Place ground cow meat and cheeks in mixer; start mixer, and add salt, cure, sugar and half of the water or ice.

Add seasoning, the rest of the water or ice, and ground plates and mix for ito 2 minutes. The meat temperature should be 45-50°F in the mixer:

Dump meat from the mixer and run through the dual plate of the Mince-master. The meat emulsion out of the Mince-master should be 50-55°F.

Stuff into DEVRO* 23mm or 26mm casings, 8 to 1 pound or 10 to 1 pound, 5" long.

Smoking

Smoking for All Beef Franks, 23mm aud 26mm, cold shower for one-half minute before startng smokehouse.

Time	Dry Bulb	Wet Bulb	Smoke	Damper
1/2 hr.	140°F	0	ON	OPEN
1 hi:	150°F	120°F	ON	CLOSED
1/2 hi:	165°F	120°F	ON	CLOSED

Until internal temperature is 145°F.

Steam for 4-5 minutes until internal temperature is 152°F

Allow product to stay at room temperature for hour, until casing surfaces are dry and the desired bloom is obtained.

PICKLED POLISH SAUSAGE

Meat	%	Spice	%
Cow Meat	38.6	Salt	63.7
Beef Cheeks	19.3	Sugar	13.7
Pork Cheeks	30	White Pepper	8.6
Pork Trim 50vl	9.6	Garlic Powder	3.3
Spice	3.5	Marjoram	2.5
		MSG	2.5
		Cure	4.4
		Sodium Erythorbate	1.2

Grind cow meat, beef cheeks and plates through 1/8 plate; balance all meats through 3/8" plate. After grinding, place all beef cheeks and 1/4 of cow meat in chopper. Add ice, salt and seasoning. Chop for 1 to 2 minutes. Transfer to mixer and add balance of meats and mix for 2 minutes. Transfer to stuffer.

Stuffing

Pack tightly into stuffer to avoid air pockets. Stuff into Bold Red casings and link into 6" links on the FAM, Handtmann or Vemag.

Smoking and Cooking

After stuffing hang on trees properly spaced and deliver to smokehouse.

Immediately apply heavy smoke first 1 1/2 hours at 120°F with 90% relative humidity. Then raise temperature to 130°F and reduce humidity for the next 1 1/2 hours, then 1/2 hour at 150°F. Raise house to 170°F and hold until an internal temperature of 152°F is reached.

A heavy smoke must be maintained at all times during the complete smoking operation. Then chill under cold water. Shower until sausage is cooled to an internal temperature of 105 -110°F. Hang at room temperature until dry before delivering to cooler.

Chilling and Packing (Cold Pack)

Place in 45°F cooler and chill until product has reached an internal temperature of 50°F or lower before de-linking and packing. To avoid discoloration, be sure the sausage is thoroughly dry before packing into jars. Fill jars with sausage first, then cover with 45 grain distilled white vinegar. Be sure no air pockets are left between the sausages as this will cause discoloration. Mixed pickling spices may be added to the jars if desired.

NOTE: If you have difficulty with cloudy pickle in the jars, the following method is recommended. First place the sausage in a 35 grain vinegar overnight. (Use stainless steel or wood containers to avoid discoloration.) Rinse with water to remove any fat and loose particles of meat. Then pack into jars and cover with 45 grain vinegar

CAUTION: Care must be taken at all times to avoid contamination during the de-linking and packing operation as yeast producing bacteria will cause the vinegar pickle to become cloudy and a white sediment to form in the bottom of the jars.

PICKLED COUNTRY SMOKED SAUSAGE

Meat	%	Spice	%
Boneless Picnic	40.4	Salt	61
Beef Plates	40.4	Sugar	13.5
Ice	13.7	Pepper	8.4
Milk Powder	2.4	Mustard Seed	5
Spice Mix	1	Nutmeg	2.5
		Caraway Powder	1.7
		Celery Salt	4.6
		Cure	1.2
		Sodium Erythorbate	1.2

Grind picnic and beef plates through 1" plate. Blend meats with salt, cure, spice, ice and milk powder and mix thoroughly.

Regrind this mixture through 3/32 plate.

Stuff into DEVRO* Bold Red collagen casings and link into desired length product.

Smoking

Time	Dry Bulb	Wet Bulb	Smoke	Damper
½ hr.	135°F	0	ON	OPEN
1 hr:	150°F	115°F	ON	CLOSED
½ hr:	165°F	120°F	ON	CLOSED

When the internal temperature reaches 146°F, steam at 165°F until an internal temperature of 152°F is reached. Cold shower to an internal temperature of 105°F.

Place in 34-45°F cooler for at least four hours. De-link and pickle as described in previous recipe for Pickled Polish Sausage.

CHICKEN RED HOTS

Meat	%	Spice	%
Chicken Baarder	39	Salt	39
Pork Trim	37.5	Dextrose	26
Water	15.3	Sugar	13
Soya Protein Concentrate	2.3	Mustard Powder	1.2
Spice Mix	5.9	Sage	3.2
		Black Pepper	3.2
		Flaked Red Pepper	11.3
		Cure	2.2
		Sodium Erythorbate	0.6

Processing

Flake frozen blocks of chicken meat. Grind both the chicken and pork through a 3/16" plate. Place chicken meat and pork trim, in mixer and add water and the seasonings. Mix for 2-4 minutes. Do not over-mix batter. Stuff into DEVRO* 28-30 mm casings.

Smoking

Time	Dry Bulb	Wet Bulb	Smoke	Damper
½ hr.	135°F	0	ON	OPEN
1 hr.	150°F	115°F	ON	CLOSED
½ hr.	160°F	120°F	ON	CLOSED

Steam at 165 -168°F until internal temperature reaches 160°F.
Cold shower for 6-8 minutes until the temperature is 90°F

Al low product to stay at room temperature for half hour before placing into cooler.

SMOKED CHICKEN SAUSAGE

Meat	%	Spice	%
Chicken Baarder	45	Salt	60
Pork Trim	43	Sugar	13.3
Water	8.8	Black Pepper	8.4
Spice Mix	3.2	Mustard Seed	5
		Nutmeg	2.5
		Caraway Powder	1.6
		Celery Salt	2.5
		Cure	4.5
		Sodium Erythorbate	1.2

Grind both the chicken and pork through a 3/16 plate.
 Place chicken meat and pork trim in mixer and add water and dry seasonings.
 Mix for 2-4 nun tites. Do not over-mix batter.
 Stuff into DEVRO 28-30mm casings.

Smoking

Time	Dry Bulb	Wet Bulb	Smoke	Damper
½ hr.	135°F	0	ON	OPEN
1 hi:	150°F	115°F	ON	CLOSED
½ hi:	160°F	120°F	ON	CLOSED

Steam at 165-168°F until internal temperature reaches 160°F
 Cold shower far 6-8 minutes until the temperature is 90°F
 Allow product to stay at rooni temperature for one half hour before placing into cooler.

BRATWURST II

Meat	%	Spice	%
Semi Lean Pork	38.4	Salt	74
Semi Lean Beef	38.4	Pepper	14.8
Ice Water	20.8	Mace	5.6
Spice Mix	2.4	Marjoram	3.7
		Mustard Seed	1.9

Chop lean meat, ice and seasoning to form a sticky, fine paste.

Maximum chop temperature 53°F.

Stuff into 21mm or 23mm casings.

Steam cook at 198°F for 30 minutes.

STRASBOURG

Meat	%	Spice	%
Lean Pork	12	Salt	58
Lean Beef	36	Pepper	5.9
Fat Pork	36	Cardamom	11.8
Emulsion	12	Cumin	5.9
Spice Mix	4	Mace	14.7
		Phosphate	3.7

Place the lean meat in the cutter with the salt and seasonings and chop to a paste. Add the emulsion then chop to a temperature of 46°F Continue chopping while adding the ice, aiming for a finished chop temperature after the ice has been added of 59°F

Fill into 21-23mm bold red casings. Ripen smoke and cook in the normal way. (See processing introduction).

BOCKWURST

Meat	%	Spice	%
Lean Beef	17.7	Nitrite Salt	77
Lean Pork	17.7	Bockwurst Spice	23
Pork Jowl	35.4		
Back Fat	12.3		
Water / Ice	2.6		
Spice Mix	2.6		

Chop lean meat with water and salt to form Brat.
 Chop in pork jowl and back fat to required texture.
 Fill into DEVRO* casings, 21 or 23mm.
 Follow normal smoke/cook cycle. (See processing introduction).

KRAINER

Meat	%	Spice	%
Pork Belly	48.3	Salt	64.7
Lean Pork	29	Phosphate	8.8
Semi Lean Beef	14.5	Pepper	2.9
Ice	4.8	Ascorbate	8.8
Spice Mix	3.3	MSG	2.9
		Krainer Spice Mix (See below)	11.7
		Garlic to Taste	

(Krainer Spice Mix – Allspice, Paprika & Mustard Seed)

Salt the lean pork, chill the pork bellies, and grind the semi-lean beef through a 5mm plate.
 Mix the seasoning with the beef; the ice, the other additives then the pork and the bellies and mince through a 5mm plate to obtain the desired texture. Fill into 28mm or 30mm DEVRO* casings. Ripen smoke and cook in the normal way. (See processing introduction).

CHEESE WIENER OR KRAINER

This product is made to the same recipe as the standard Wiener or Krainer, by the same method. The only variation is the addition of 15% of the meat weight as grated cheese at the final stage of the chop cycle. This should be slowly mixed through the meat emulsion. After the cheese addition, the sausage is filled and processed as normal.

Careful choice of cheese type to get the best flavour combination is advisable but most hard cheeses are suitable for this purpose.

SAVELOY

Meat	%	Spice	%
Pork Trim.	25	Nitrate Salt	74.3
Bacon Trim. Rind on	15	White Ground Pepper	18.5
Pork jowl	20	Sage	2.4
Rusk	10	Cloves	2.4
Farina	21.5	Ginger	2.4
Spice Mix	2.5		

Chop the pork trim with the jowl, seasoning and water to form a thick paste.

Add in the bacon trimmings and chop to desired particle size.

Chop in the rusk and farina to aim for a final chop temperature below 59°F.

— Fill into 26mm or 28mm DEVRO* Saveloy Red or Continental Brown casings.

Blanch in hot water or steam for 30 minutes at 173°F

Cool and pack.

FRESH RECIPES

FRESH POLISH SAUSAGE

Meat	%	Spice	%
Fresh Pork Butts	74.4	Salt	65
Pork Trim	18.7	White Sugar	16.3
Ice	3.7	White Pepper	10.2
Spice Mix	2.9	Garlic Powder	4
		Marjoram	2.5
		MSG	2

Grind all meat through 2" plate. Place ground pork in mixer and add ice and seasoning. Mix for one minute.

Regrind through ¼" plate.

Stuff into DEVRO* 28mm or 30mm casings.

FRESH PORK SAUSAGE

Meat	%	Spice	%
Neck Trimmings	28	Salt	64.2
Pork Trim 50 vl	65.7	Sugar	17.8
Ice	2.8	White Pepper	8.9
Spice Mix	3.4	MSG	2.8
		Ginger	1.7
		Coriander	2.8
		Nutmeg	2.8

NOTE: Use fresh pork trimmings not over 48 hours old. This will improve the colour of the sausage. The meat temperature should be 32°F.

Processing

Grind pork trimmings through 1 1/2" plate.

Place ground trimmings in mixer and add seasoning and ice. Mix for one minute.

Regrind meat through 3/16" or 5/32" plate.

Stuff into DEVRO 23mm casings and link.

FRESH ITALIAN SAUSAGE

Meat	%	Spice	%
Boneless Boston Butts	94	Salt	56
Water	3	White Sugar	21
Spice	3	Sweet Paprika	3.4
		White Pepper	8.7
		Ground Aniseed	7
		Coriander	1.7

Place Boston butts in chopper run chopper one turn and immediately add seasoning and water (evenly distributed).

Chop meat into 1/4 "to 3/8," pieces. Product is then ready for stuffing.

Stuff into DEVRO* 28mm or 30mm casings.

ALL BEEF BREAKFAST SAUSAGE

Meat	%	Spice	%
Fresh Beef Plates 55%vl	93	Salt	66.7
Ice	3.7	Sugar	16.6
Spice Mix	3.3	White Pepper	8.3
		Nutmeg	3.3
		Ground Sage	1.6
		MSG	1.9
		Ginger	1.6

NOTE: Beef plates must be chilled from 32-34°F before grinding. Use only fresh cuts, bright colour plates from good and choice cattle. The fat covering must be white and firm.

Processing

Grind plates through 1" plate. Place into mixer and add ice and seasoning.

Mix until all ingredients are evenly distributed. Remove from mixer and grind through ¼" plate. Deliver to stuffer.

Stuff into DEVRO* 21mm or 23mm casings and link.

Place immediately in a cold cooler.

BROWN AND SERVE PORK SAUSAGE I

Meat	%	Spice	%
Lean Boneless Picnic 85%	45	Salt	53.3
Pork Trim 50vl	22.5	Sugar	16
Pork Jowl	22.5	White Pepper	16
Water	3	Black Pepper	6.7
Calcium Reduced Dried Milk	3	Sage Powder	4
Spice Mix	4	Nutmeg	2
		MSG	2

Grind lean boneless picnic through 1/8" plate. Grind pork trimmings and jowls through 3/16" plate. Place ground picnic into mixer and add salt anti mix. Add water, seasoning and dry skim milk and mix for 2-3 minutes. Add pork trimmings and jowls and mix thoroughly.

Temperature out of the mixer should be 45°F. Stuff into DEVRO* 23mm or 26mm casings. Link on twist linker, 4 1/2 "long, 12 or 14 pieces to a pound. Hang 6 pieces in the loop.

Cooking

Time	Dry Bulb	Steam
10 Minutes	135°F	0
10 Minutes	135°F	0
10 Minutes	0	160°F

Until internal temperature reaches 148 -150°F.

Blast chill until temperature is 28-30°F.

Product is then ready for packaging.

BROWN AND SERVE II

Meat	%	Spice	%
Lean Boneless Picnic 85%	38	Salt	70
Pork Trim 50vl	46.3	Cane Sugar	10
Water	12.6	Sage Powder	3.5
Spice Mix	3.1	White Pepper	7
		Nutmeg	3.5
		Cardamom	2.6
		Ginger	1.7
		MSG	1.7

Grind half of the picnic through 1/8" plate. Grind pork trim and the remaining picnic through 3/16" plate. Mix salt, spices and water. Add pork and mix thoroughly. Temperature out of the mixer should be 4 5°F

Stuff into DEVRO* 19mm or 21mm casings, 4", 16 or 14 to a pound.

Hang 5 pieces in the loop.

Cooking

Time	Dry Bulb	Steam
10 Minutes	150°F	0
10 Minutes	0	160°F

FRESH CHINESE STYLE SAUSAGE

Meat	%	Spice	%
Boneless Butts	47.3	Salt	38
Diced Back fat	47.3	Soy Sauce	45.2
Ice	2.9	Black Pepper	2.5
Spice Mix	2.5	Garlic Powder	2.5
		Dry Sherry	4.7
		Honey	7.1

Grind the butts through a 2" plate.

Blend, the ground butts with salt and all seasoning (except sherry, soy sauce, ice and honey) until evenly distributed.

Regrind this mixture through a '1/4" plate. Add diced back fat plus sherry, soy sauce and honey.

Blend in mixer and stuff into 23mm DEVRO* Fresh Pork Sausage casings.

FRESH DINNER SAUSAGE EXCEPTIONAL

Meat	&	Spice	%
Beef Trim 85vl	35	Salt	84
Pork Trim 85vl	35	Sugar	7.8
Skinned Jowls	24	White Pepper	2.6
Whole Onion	3.6	Garlic Powder	3.8
Dry Red Wine	3.6	Ground Mace	1.8
Eggs Fresh	3.6		
Spice Mix	2.8		

Keep meats as cold as possible (28-30°F). Chop onions until fine, drain extra juice. Grind all meat through a 2" plate.

Blend all meat with salt, ice and spices for one minute. Add the eggs, red wine and onions. Mix until uniformly blended.

Regrind through a 1/4" plate.

Stuff into DEVRO* 26mm, 28mm or 30mm Fresh Pork Sausage casings.

FRESH ITALIAN SAUSAGE

Meat	&	Spice	%
Boneless Boston Butts (Hard chilled)	90	Salt	69
Ice and Water	4	Sugar	12
Spice Mix	6	Sweet Paprika	4
		Ground White Pepper	6
		Ground Aniseed	1.5
		Fennel Seed	4
		Coriander	1.5
		MSG	2

Place Boston butts in the chopper. Run chopper one turn and immediately add salt, seasoning and one half of the ice and water.

Chop meat into 1/4 – 3/4 pieces, then place into mixer and add remaining seasoning and ice/water, Mix only until thoroughly blended. (As short a time as necessary.)

NOTE: Substitute a 2" plate or a kidney plate if a chopper is not available,

Regrind through a 1/4 plate and stuff into DEVRO* 28mm or 30mm Fresh Pork Sausage casings.

FRESH POLISH SAUSAGE (FRESH KEILBASA)

Meat	%	Spice	%
Fresh Pork Butts	70	Salt	60
Pork Trimmings	23	Sugar	18.7
Ice	3.8	Ground White Pepper	11.2
Spice Mix	3.2	Garlic Powder	3.6
		Fine Ground Marjoram	3.6
		MSG	2.7

Grind all meat through a 2" plate. Place ground meat in mixer and add ice and seasoning. Blend for one minute. Regrind through 1/4 plate.

Stuff into DEVRO 23mm or 26mm Fresh Sausage casings.

FRESH BRATWURST WISCONSIN STYLE

Meat	%	Spice	%
Boneless veal	34	Salt	83
Skinned Pork Jowls	25	Sugar	7.5
Pork Trim	25	White Pepper	7.5
Ice	13	Ground Mace	1.5
Spice Mix	3	Ground Cardamom	0.5

Grind veal and pork separately through a 1/2 plate. Blend veal with all the spices and salt for 2-4 minutes, adding ice slowly.

Add the ground pork and mix until blended. Re grind through a 1/8 plate and stuff immediately into DEVRO* 21mm, 23 nun or 26mm Fresh Pork Sausage casings.

SCOTTISH BEEF SAUSAGE

Meat	%	Spice	%
Lean Beef	37	Salt	72
Fat	15	White Pepper	16
Rusk	13	Nutmeg	5
Water	24	Ginger	3
Ice	8.5	Mace	3
Spice Mix	2.5	Cayenne	1

Chop lean meat with half the water and the seasoning to form a thick emulsion.

Add fat and ice and chop in thoroughly. Chop in remaining water.

Add rusk and chop to a final temperature of 54°F Fill into 21 mm, 23mm or 28mm casings.

BRITISH PORK SAUSAGE

Meat	%
Pork Jowl	14
Pork Skirt	9.4
Lean Trim	20.6
Cooked Minced Rind	5
Back Fat	17
Rusk	16
Water	218
Spice Mix	2.2

Add the lean trimmings to the bowl chopper with the spice and half of the water. Chop until the water is absorbed. Add the jowl, rind and skirt, then the remaining water slowly, ensuring no free water is evident in the bowl.

When all the water has been absorbed, add the back fat and chop to the desired fat particle size. Finally add the rusk and chop in slowly to avoid flat damage. A final temperature of 54°F maximum leaving the bowl is the aim.

Fill into 21 mm, 23mm or 28mm DEVRO* casings.

TURKEY SAUSAGE (BRITISH STYLE)

Meat	%
Turkey Trimmings	10
Gizzards	6
Hearts	2
Turkey Baarder	4
Dark Turkey Meat	24
Pork Back Fat	20
Water / Ice	20
Rusk	12
Spice Mix	2

Chop together the trimmings, gizzards, hearts and baarder with the seasonings and half of the water to form a fine paste.

Chop in the dark turkey meat, the remainder of the water then the back fat and finally the rusk, to get the desired texture.

Fill into 28mm DEVRO* casings.

VENISON SAUSAGE

Meat	%
Lean Venison	40
Venison / Pork Fat	12.5
Beef Fat	12.5
Rusk	12
Chilled Water	20.5
Spice Mix	2.5

Mince the venison through a 5mm plate to reduce size and cut down stringiness.

Add venison plus seasoning plus half the water. Chop gently to absorb the water Chop in the fats with the remaining water to keep the temperature low. Ensure no free water is present.

Add the rusk and chop to a final temperature of 54°F.

Fill into 23mm DEVRO casings.

MERGUEZ

Meat	%	Spice	%
Semi Lean Beef	56.7	Salt	35
Mutton	28.3	Paprika	52
Water Chilled	9.4	Cayenne Pepper	0.9
Spice Mix	5.5	Aniseed	2.7
		Garlic Powder	3.7
		Turmeric	1.8
		Black Pepper	3.7

Mince meats through a 5mm plate.
Add seasoning into meat. Add water and mix thoroughly.
Mince once more through a 5mm plate.
Fill into 23mm DEVRO* casings.

CUMBERLAND SAUSAGE

Meat	%	Spice	%
Lean Pork Trim	70	Salt	72
Pork Back Fat	5	Black Pepper	13.5
Rusk	7	Nutmeg	4.5
Water / Ice	15	Mace	4.5
Spice Mix	2.5	Coriander	4.5

Mince all meats once through a 5mm plate. Take half of the lean pork and mix it thoroughly with the seasoning and the water. Mince this mixture once through the 5mm plate to ensure a tacky emulsion is formed. Add in the minced back flit, then the rusk, then the remainder of the lean meat and mince one final time through the 5mm plate.
Fill into 26mm DEVRO casings.

SNACK RECIPES

BEEF STICKS

Meat	%	Spice	%
Beef Trim 85vl	62	Salt	57
Beef Trim 50vl	27	Sugar / Dextrose	24
Water	7	White Pepper	4
Spice Mix	4	Ground Mustard Powder	5
		Coriander	1
		Ground Caraway	1
		Premix Cure	4
		Sodium Erythorbate	1
		Starter culture	4

Grind or break all meats coarsely 3/8" to 1/2". Mix or chop lean meats, spices, salt, and cure to 34-36°F Blend in coarse fat trim plus culture to 36-38°F Stuff directly or hold at 32°F for 12-24 hours.

Stuffing

Continuous vacuum stuffers such as Venmag, Handtmann or Selo are essential.

Variable speed control is essential to provide controlled feed of the meat to the casing filling operation.

Casings

The casings are controlled filled from the vacuum stuffer and can be linked using a twist linker or FAM.

Stuffing horn requirements are as follows:

1 3mm-i 7mm FJEVRO* casings 3.25mm horn CD

17 mm-19mm DEVRO* casings 10mm horn CD

20 mm-26 mm DEVRO* casings 14mm horn CD

DEVRO* Casing beef sticks can be produced to yield any desired amount. Either as a fully dry or semi-dry item.

To determine yields and costs, we recommend that a test be conducted in this operation or at the DEVRO* Product Testing Kitchen.

Treatment	Time	Dry Bulb	Wet Bulb	RH	Air Circ	Remarks
Fermentation	8 hrs	100°F	98°F	92%	Slow	To Ph 4.8
Smoke	2 - 3 hrs	120°F	120°F	60%	Fast	To desired Colour
Drying	3 hrs	130°F	112°F	55%	Fast	
	3 hrs	140°F	116°F	50%	Fast	
	3 hrs	145°F	114°F	45%	Fast	To final moisture desired
Cook	20 Minutes	160°F				To 149°F internal temperature

MEAT BAR

Meat	%	Spice	%
Beef Trim 85vl	62	Salt	57
Beef Trim 50vl	27	Sugar / Dextrose	24
Water	7	White Pepper	4
Spice Mix	4	Ground Mustard	5
		Coriander	1
		Ground Caraway	1
		Cure	3
		Sodium Erythorbate	1
		Starter Culture	4

Grind or break all meats coarsely 3/8 to 1/2 Mix or chop lean meats, spices, salt and cure to 34-3F.

Blend in coarse fat trim plus culture to 36-38°F. Stuff directly or hold at 32°F for 12-24 hours.

Finally grind through 1/8 to 5/32 plate, then stuff at 32-38°E depending on product desired.

Stuffing and Rolling

Continuous vacuum stuffers such as Vemag, Handtmann or Selo are essential. Variable speed control is essential to provide controlled laced of the meat to the casing tilling and wiling operation. The automatic, adjustable rolling equipment has been developed by DE VRO mc, and is available from the USA.

Casings

17, 20,23,24 and 26mm sizes produce the most popular size meat bars.

The casings are control filled from the vacuum stuffer and simultaneously rolled and flattened to the desired thickness.

Stuffing horn requirements are as follows:

13mm- 17mm DEVRO* Casings 8.25mm horn OD

17mm - 19 mm DEVRO° Casings 10 m in horn OD

20 mm-26mm DEVRO Casings 14mm horn OD Speed of filling and rolling is a function of the size and thickness of the meat bar produced.

Reeling/Hanging

The filled and flattened casings are handled by special technique either by reeling, draping, or rack frame.

The techniques used for meat sticks can be easily adapted to meat bars.

Treatment	Time	Dry Bulb	Wet Bulb	RH	Air Circ	Remarks
Fermentation	8 hrs	100°F	98°F	92%	Slow	To Ph 4.8
Smoke	20-03 hrs	120°F	105°F	60%	Fast	To desired Colour
Drying	3 hrs	130°F	112°F	55%	Fast	
	3 hrs	140°F	116°F	50%	Fast	
	3 hrs	145°F	114°F	45%	Fast	To final moisture desired
Cook	20 Minutes	160°F				To 149°F internal temperature

SNACK PEPPERONI

Meat	%	Spice	%
Fresh Boneless Cow Meat	45	Salt	56
Frozen Beef Flanks	27	Sugar	11
Frozen Beef Plates	18	Paprika	7
Ice	7	Cinnamon	2
Spice Mix	4	Caraway	1
		Ground Anise	1
		Ground Coarse Fennel	6
		Black pepper	4
		Cayenne	6
		Cure	4
		Sodium Erythorbate	1

Grind cow meat through 1" plate. Run frozen flanks and plates through the flaker
Place all meat into mixer and add ice, salt, cure and seasoning. Allow all ingredients to run in mixer until properly mixed, then regrind through 3/16" plate.

Grinder knives and plates should be kept sharp to avoid mashing and heating the product while being ground. Final temperature should be 30-32°F Product is then ready for stuffing.
Stuff into DEVRO* casings.

Smoking

Place in cold smokehouse at 100-100°F with dampers held open.
Apply smoke; for twelve hours or overnight.
Remove from smokehouse and place in drying room.

Drying

The drying room should be kept at 60-65°F and a relative humidity of 70-75%. Drying time will vary depending upon the amount of moisture that was removed in the smokehouse. It will usually take 12-14 days to make a satisfactory product that will keep well after packaging. When fully dry, the pepperoni will have a yield from green weight of 55%. Always Follow established governmental guidelines for finished product specifications.

PEPPERONI AND CHEESE SNACK

Meat	%	Spice	%
Fresh Boneless Cow Meat	40	Salt	50
Beef Flanks	24	Sugar	12
Pork Trim 85vl	16	Paprika	8
High Melt Cheese 1 /4" Cubes	8	Cinnamon	2
Water	8	Caraway	2
Spice Mix	4	Ground Anise	2
		Ground Coarse Fennel	6
		Black Pepper	5
		Cayenne	6
		Cure	4
		Sodium Erythorbate	1

Grind all meat ingredients through a 1/4" plate. Blend with spices and cure and water.
 Re-grind through a 3/16" plate and mix cheese in until well blended.
 Stuff into DEVRO* 21mm snack casing and process as in the previous recipe.

SAVOURY FISH LINKS

Meat	%	Spice	%
Cod, Pollock, Whiting	85.6	Salt	38
Vegetable oil	5	Sugar	31
Dried Milk Powder	2.5	Minced Onion	11
Egg White	2.5	Coriander	6.7
Ice	1	White Pepper	4.5
Spice Mix	3.2	Tripolyphosphate	8.8

Pre-mix coriander, white pepper minced onion, sugar
Lightly chop fish in bowl chopper with salt and tripolyphosphate.
Add oil, milk, egg white, ice and seasonings. Chop into 1/8" particle size.
Transfer mixture to filler and stuff into DEVRO* 19mm, 20mm or 21mm casings.
Freeze and package.

SEAFOOD PIECES (SCALLOP FLAVOUR)

Meat	%	Spice	%
Alaskan Pollock Surimi	87.7	Sugar	37.9
Vegetable Oil	2.9	Salt	29.4
Water	2.9	Scallop Extract	24.1
Potato Starch	1.9	Scallop Flavour	5.2
Spice Mix	4.5	MSG	3.4

Pre-mix potato starch, sugar, scallop extract and flavour, MSG. Chop surimi in bowl chopper with salt and water to fine particle size 1/16". Add oil, potato starch, sugar, scallop extract and flavour, MSG.
Chop to even colour and consistency.

Transfer mix to filler and stuff into DEVRO* 28mm or 32mm casings.

Load on trays and precook by:
15 mm, dry heat @130°F.
Steam/blanch @160°F internal.
Chill to 80°F.
Slice into scallop pieces to desired count / lb. Package and freeze.

SEAFOOD COCKTAIL LINKS (SHRIMP FLAVOUR)

Meat	%	Spice	%
Alaskan Pollock Surimi	81.7	Sugar	30
Shrimp Pieces	10	Salt	30
Vegetable Oil	3	Scallop Extract	31
Spice Mix	5.3	Scallop Flavour	6.5
		MSG	2.5

Pre-mix sugar, shrimp extract and flavour, MSG. Dice shrimp pieces to 1/4"-3/8" size in bowl chopper. Chop surimi in bowl chopper with salt to fine particle size of 1/16". Add oil, sugar, shrimp extract and flavour, MSG. Chop to even colour and consistency. Transfer mix to filler and stuff into DEVRO* 19mm casings. Freeze and package or precook as per Seafood Pieces recipe.

POTATO LINKS

Potato links are a natural breakfast or dinner item which is a mildly flavoured sausage whose base ingredient is potato. The product can also be positioned as snacks or hors d'oeuvres. This product concept is a variation of new product development in the no-meat snack area. It utilizes an edible collagen protein film as a package unit for deep fat fryable linked snacks and main meal entrées. This product can be made with fresh potatoes or frozen potatoes. Initial development of the concept used primarily frozen potato products as raw material. Subsequent phases have relied upon fresh potato both for economic and practical reasons. This product can be made using conventional meat processing equipment. A bowl chopper, or similar reducing machine, converts the raw potato into smaller particles and allows uniform blending of seasoning. A piston or continuous vacuum stuffer fills the casing with the potato emulsion. A portioning unit forms and separates the links. The fresh product can be micro waved or deep fat fried.

POTATO LINKS TACO FLAVOUR

Meat	%	Spice	%
Fresh Idaho Potato, Skin On	83	Salt	18
Instant Potato Flakes	5	Black Pepper	1
Spice Mix	12	Paprika	1
		Taco Seasoning	36
		Jamaica Ginger Binder	41
		Tripolyphosphate	2

Fresh and or frozen potatoes are coarsely chopped. Seasoning is added and mixed until uniformly distributed (2-3 minutes at high speed). Instant potato is added along with binder and tripolyphosphate. Batter is stuffed into casings using a twist linking attachment (22mm casing).
Cooking _____

Product can be preheated (in a slow bake oven— 250°F for 10-15 minutes; smokehouse—use a baking hot air finish cycle, 165°F dry bulb, 145°F wet bulb, for about 1 hour) until an internal temperature of 144°F is reached. (Microwave oven using 60 power for 3-6 minutes depending on number and size of links.)
Finish cooking can be done in deep fat fryer at 350°F for 1-3 minutes depending on browning desired.

POTATO SAUSAGES

Meat	%	Spice	%
Idaho Russet Potatoes	72	Salt	20
Instant Potatoes	9	Ground Ginger	1
Turnips	6	Paprika	1
Spice Mix	13	Cumin	3
		Cayenne Pepper	1
		Black Pepper	0.5
		Turmeric	1
		Chilli Powder	1
		Firm Tex Starch	21
		Baka Snak	10
		Egg White Powder	21
		H & Rem Cheese (NCF-245 20X)	19

Wash potatoes and turnips. Precook potatoes and turnips for one and a half hour in 150-160°F water. Drain the cooked potatoes, place into bowl chopper and reduce potatoes and turnips. Add all other ingredients and mix for five minutes.

Using DEVRO 21mm or 22mm casing, stuffing can be accomplished off a twist linker or DBGA Frank-A-Matic. Hanging pattern should not exceed 3 links down and 3 links up.

Thermal Processing

Step	Time	Program	Dry Bulb	Wet Bulb	Core Temp	RH
1	--	Drying	160°F	144°F	155°F	64%
2	20 minutes	Drying	170°F	153°F	--	64%
3		Cool	Do Not	Use Cold	Shower	

If you desire to make a baked potato style product, try a larger diameter casing with heavy smoke being applied during the second step.

POTATO LINKS BACON ONION FLAVOUR

Meat	%	Spice	%
Idaho Russet Potatoes	83.6	Salt	11.6
Chopped Drained Onions	6.2	White Pepper	2.8
Chopped Green Pepper	6.2	Dextrose	21.4
Bacon Bits	2	Firm Tex Starch	21.4
Spice Mix	2	Baka Snak	21.4
		Egg White Powder	21.4

Wash potatoes and turnips. Precook potatoes and turnips for one hour in 150-160°F water. Drain the cooked potatoes, place into bowl chopper and reduce potatoes and turnips. Add all other ingredients and mix for five minutes.

Using DEVRO* 21mm or 22mm casing, stuffing can be accomplished off a twist linker or DB6A Frank-A-Matic. Hanging pattern should not exceed 3 links down and 3 links up.

Thermal Processing

Step	Time	Program	Dry Bulb	Wet Bulb	Core Temp	RH
1	--	Drying	160°F	144°F	155°F	64%
2	20 minutes	Drying	170°F	153°F	--	64%
3		Cool	Do Not	Use Cold	Shower	

If you desire to make a baked potato style product, try a larger diameter casing with heavy smoke being applied during the second step

Meal Master

Sausage

Recipes

The following collection of meal master recipes, were found on the internet. Where the author is known I have given full credit.

American Beef Sausage
American Farm Sausages - For Pork
American Farm Sausages - Turkey
American Farm Style Sausage
Andouille - Ellen's
Andouille - Richard's
Apple Cinnamon Turkey Sausage.
Apple Turkey Sausage
Authentic Hungarian Sausage
Bangers (Oxford Sausages)
Basic British Sausage
Basic Irish Sausages 1
Basic Irish Sausages 2
Berliner Sausage
Bierwurst
Bigwheel's Texas Hotlinks
Bigwheel's World Famous Genuine Texas Hotlinks
Bockwurst
Boerevors (South African Sausage)
Bratwurst
Bratwurst (Sausage Making)
Bratwurst 2
Bratwurst Sausage Recipe, Sheboygan Style
Breakfast Sausage
Breakfast Sausage Links
Breakfast Sausage Links 2
British Bangers
Cajun Boudin Sausage
Chaurice (4) (Creole Pork Sausage Making)
Chaurice 19th Century Pork Sausage
Chaurice Cajun Pork Sausages
Chaurice Sausage
Chipolata Sausage.the Ultimate Cocktail Sausage
Chorizo
Chorizos (Mexican Sausage)
Country Breakfast Sausage
Country Pork Sausage
Country Pork Sausage 1
Country Sausage No 3
Country Style Turkey Sausage
Creole Habanero Sausage
Creole Smoked Sausage And Creole Hot Sausage
Cumberland Sausage
Don's Chorizo (Mexican Sausage)
English Bangers
English Country Pork Sausages
English Sausages
Farm Sausage
Fine Swiss Weisswurst
Fran's Chorizo (Mexican Sausage)
Fresh German Bratwurst
Fresh Pork Breakfast Sausage
Genoa Salami
German Sausage
Girardi's Italian Sausage
Grandma's Italian Sausage
Hill Country Sausage
Hot Country Style Sausage
Hot Italian Sausages
Hot Link Sausage

Hungarian Sausage
Hungarian Sausage (Kolbasz)
Irish Sausage
Irish Sausages
Italian Cheese And Red Wine Sausage
Italian Pepper Sausage
Italian Sausage
Italian Sausage Sweet
Italian Sausage With Parsley And Cheese
Italian Sweet Sausage
Italian Venison Sausage
John Mitchell's Ukrainian Kielbasa
Karistysmakkara
Karoo Boerevors
Kestomakkara
Kielbasa Sausage
Kit's Chorizo
Knockwurst
Linguica
Lithuanian Kielbasa No 1
Lithuanian Kielbasa No 2
Liver-Sage Sausage
Medisterpolse
Minnesota Fresh Bratwurst
Otis Boyd's Famous Hot Link Sausage
Oxford Sausage Year 1878
Oxford Sausage Year 1977
Potato Pork Sausage
Potato Sausage
Richard Schwaninger's Sausage
Romanian Jewish Beef Sausages
Romanian Sausage (Matiti)
Sage Breakfast Sausage
Sassy's Sausage
Scandinavian Potato Sausage
Sheftalia (Barbeque Sausages)
Sicilian Style Turkey Sausage
Sicilian-Style Sausage
Smoked Hamburger Salami - Three Versions
Smoked Pepperoni Sticks Beef
Smoked Pepperoni Sticks Pork
Smoked Turkey Sausage
Swedish Christmas Sausage (Korv)
Swedish Potato Sausage
Texas Hill Country Sausage
Texas Smoky Links
Traditional Boervorst
Turkey Sausage
Ukranian Kielbasa
Vienna Sausage (Weiner Wuerstchen)
Weisswurst
Westfalia Ham Sausage (Dry Cured)
White Pork Sausage (Boudin Blanc De Liege)
Wieners (Frankfurters)
Willard's Country Sausage

American Beef Sausage

Amount	Measure	Ingredient -- Preparation Method
6	pounds	lean ground beef
2	teaspoons	sage
3	teaspoons	salt
1 1/2	teaspoons	freshly ground black pepper
1	teaspoon	cayenne
3	cups	bread crumbs
4	tablespoons	parsley -- chopped
2		beaten eggs
1	cup	water

MIX ALL INGREDIENTS THOROUGHLY AND STUFF INTO HOG CASINGS. PUT INTO BOILING WATER, BEING SURE TO COVER COMPLETELY WITH WATER, AND BOIL FOR ABOUT 1/2 HOUR. TAKE FROM POT AND ALLOW TO COOL, THEN REFRIGERATE. TO SERVE, CUT MEAT INTO THIN SLICES AND BROIL SLOWLY UNTIL BROWN ON ALL SIDES.

The British Barbecue Pit: www.britishbarbecue.co.uk

American Farm Sausages - For Pork

Amount	Measure	Ingredient -- Preparation Method
5	pounds	pork -- grind medium
1	tablespoon	black pepper
5	teaspoons	salt
1	tablespoon	sage
1	teaspoon	cayenne pepper
1/2	teaspoon	ginger
1		bay leaf -- crushed
1	cup	cold water

The British Barbecue Pit: www.britishbarbecue.co.uk

Contributor: Jerry Predika "The Sausage Making Cookbook"

American Farm Sausages - Turkey

Amount	Measure	Ingredient -- Preparation Method
5	pounds	turkey -- grind fine
3/4	tablespoon	black pepper
3	teaspoons	salt
1	tablespoon	sage
1	teaspoon	cayenne pepper
1/2	teaspoon	ginger
1		bay leaf -- crushed
1	cup	cold water

Contributor: Jerry Predika "The Sausage Making Cookbook"

American Farm Style Sausage

Amount	Measure	Ingredient -- Preparation Method
3	pounds	med. ground pork butt
2	pounds	med. ground veal
1	tablespoon	salt
1	tablespoon	pepper
1	teaspoon	ground nutmeg
1	teaspoon	ground cloves
1	teaspoon	ground mace
1	teaspoon	ground sage
1/2	cup	fine dry bread crumbs
1	cup	water

MIX ALL INGREDIENTS TOGETHER AND STUFF INTO SHEEP CASING.

The British Barbecue Pit: www.britishbarbecue.co.uk

Andouille - Ellen's

Amount	Measure	Ingredient -- Preparation Method
4	pounds	pork -- (2lb fat, 2lb lean) [Usually Boston butt]
1	pound	inner lining of pork stomach OR largest intestine -- (chitterlings)
2	each	cloves of garlic
3	each	bay leaves
2	each	large onions
1	tablespoon	salt -- (not iodized)
1	tablespoon	pepper
1	teaspoon	cayenne pepper
1	teaspoon	chili pepper
1/2	teaspoon	ground mace
1/2	teaspoon	ground cloves
1/2	teaspoon	ground allspice
1	tablespoon	minced thyme
1	tablespoon	minced marjoram
1	tablespoon	minced parsley

(you can use an extra pound of pork instead of the tripe.) - Chop, do not grind the meat. Mix with seasonings. Stuff into casings. Age at least overnight and then smoke several hours using hickory, hackberry or ash. (Do not use pine.) Throw anything sweet, such as cane sugar or syrup, raw sugar, molasses, sugar cane or brown sugar on the wood before lighting. From: Ellen Cleary

Andouille - Richard's

Amount	Measure	Ingredient -- Preparation Method
5	pounds	pork -- fat and lean -- separated
2	teaspoons	garlic powder
2	tablespoons	kosher salt
1	tablespoon	ground black pepper
1	teaspoon	red pepper flakes
2	teaspoons	cayenne
3	tablespoons	paprika
1/2	teaspoons	ground mace
1	teaspoon	thyme
2	tablespoons	sugar
1	teaspoon	Prague powder #1
3/4	cups	cold water
1/2	cups	soy concentrate
		wide hog casings

Grind the fat through a 1/4 inch plate. Grind lean meat through 1/2 inch plate. Dissolve Prague powder in water to ensure even distribution. Mix all ingredients, except casings, well. Stuff into casings and twist at 12 inch intervals to form links. Hang sausages in front of a fan in a cool place overnight to dry. Smoke at less than 140F for 6 to 8 hours. Refrigerate until firm. Freezes well.

Apple Cinnamon Turkey Sausage.

Amount	Measure	Ingredient -- Preparation Method
25	pounds	Turkey meat
12	ounces	Ice or Ice Water
5	ounces	Salt
2	ounces	Black Pepper
1	ounce	Rubbed Sage
1	ounce	Ground Cinnamon
1	ounce	Ginger
1 1/2	pounds	Apple Pie filling or Apple Sauce
		Optional Ingredients
1/4	ounces	Thyme
1/4	ounces	Marjoram
1/4	ounces	Nutmeg
1/2	ounces	Ground Red Pepper

Apple Turkey Sausage

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	grated -- peeled Bramley -- Apples
2/3	cup	finely chopped onions
1	cup	fresh bread crumbs
2		egg whites
1/2	teaspoon	salt
1/2	teaspoon	sage
1/2	teaspoon	coarse ground black pepper
2	teaspoons	poultry seasoning
1	tablespoon	dried parsley flakes
1	pound	ground turkey breast

1. Coat large non-stick fry pan with cooking spray. Over medium heat, cook Michigan Apples and onions until tender, about 4 minutes, stirring constantly. Remove from heat and place in mixing bowl. Cool completely.

2. Add remaining ingredients to Apple mixture, stirring until evenly combined. Pack in to pig skins.

Authentic Hungarian Sausage

Amount	Measure	Ingredient -- Preparation Method
10	pounds	Coarse ground pork butt or pork sho
1/3	cup	Imported mild Hungarian Paprika.
1/4	cup	Salt
2		Heaping Tb ground Allspice
5		Or 6 garlic cloves
2	cups	Water

My father was only 5 years old when he came to America from Romainia in 1905. He made sausage, wine, beer, smoked bacon, and all the Hungarian dishes that were brought to America by my maternal relations. He had a gusto for life. Everything he did he did when whistling. You knew he was happy.

Our city house always had a small smoke house at the back of the yard. It was used to sugar cure bacon the hungarian way, and to smoke links of Hungarian Sausage. My father would make sausage when it got cold out, and we would eat some fresh cooked, and the rest would be smoked and dried like pepperoni to be used in Potato Soup or Sauerkraut dishes all winter long. (The fresh sausage freezes well. Years ago we did not have large freezer, so sausage was smoked to keep good).

This sausage is heavy on garlic and paprika. If you do not have a sausage stuffer you can still make this sausage by making patties and frying it in a pan. The recipe that follows is for fresh sausage. Regards, June Meyer.

Bring water to boil, add peeled cloves of garlic and simmer 20 minutes. Fish out cloves of garlic and mash them with a little water. Add this to remaining water and mix all of the garlic water into the meat mix. Mix everything together well. Keep the meat mix cool. If you stuff the mix into casings, let the sausages hang for a day in at least 20 degrees. Smoke sausage according to your smoker instructions. If you are not going to stuff into casings, form into patties, wrap and freeze.

HOW TO COOK HUNGARIAN SAUSAGES

Take as many fresh links as needed and place in a heavy frying pan with a cover. Pour water over the sausages so the links are in 1/2 inch of water. Cover. Start the water to a slow boil, turn down the heat and simmer the sausage in the water until the sausage starts to take on color. Turn the sausage over and add a little more water to keep it from burning. When both sides are brownish, leave the cover off and continue cooking slowly to cook away any remaining water. The sausage should be a nice rich red brown. The aroma will be heavenly. Dried and smoked sausage is used like pepperonni.

My brother Frank Wischler carries on the tradition of sausage making. He makes Italian sausage by leaving out the PAPRIKA and the ALLSPICE. Use 2 ounces of whole fennel seed instead.

This sausage is traditionally served with SOUR CREAM AND HORSERADISH SAUCE. Potatos and a sauerkraut dish go well with this dish too.

The British Barbecue Pit: www.britishbarbecue.co.uk

Contributor: June Meyer

Bangers (Oxford Sausages)

Amount	Measure	Ingredient -- Preparation Method
1/2	pound	Lean pork
1/2	pound	Lean veal
6	ounces	Pork fat
1	slice	White bread
1	teaspoon	Salt
1/4	teaspoon	Pepper
1/4	teaspoon	Cayenne
1/8	teaspoon	Nutmeg and mace
1/8	teaspoon	Thyme
1/8	teaspoon	Marjoram
1	teaspoon	Sage
1	teaspoon	Finely grated lemon peel
1	large	egg

Combine all ingredients in bowl until well mixed. Fry up a small amount to check for taste spices. Adjust as needed. Fill sausage casings, be sure and prick casings at least once. Leave overnight in refrigerator (if you can). I ususally poach the sausages and then brown. Poaching gets rid of some of the fat.

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Basic British Sausage

Amount	Measure	Ingredient -- Preparation Method
1	pound	Lean pork -- such as shoulder
8	ounces	Pork fat
		Salt and pepper
1 1/2	ounces	Fresh breadcrumbs
		Nutmeg -- ground cloves
		Mace -- thyme
		Egg yolks
		Sausage skins

Mince the lean pork and pork fat finely. Season generously with salt, pepper, and at least a pinch each of nutmeg, cloves, mace and thyme. Add the breadcrumbs and egg yolks and mix well. Refrigerate the mixture to make it easier to handle, then stuff into the skins and twist to secure the ends. If sausage skins are not available, coat with egg and dry breadcrumbs. Serve grilled or fried.

Basic Irish Sausages 1

Amount	Measure	Ingredient -- Preparation Method
1 1/2	pounds	Lean pork
8	ounces	Pork fat -- without gristle
1/2	teaspoon	Ground allspice
1	teaspoon	Salt
		Fresh-ground pepper
1	pinch	Dried sage or marjoram
1	ounce	White breadcrumbs -- (opt)
		Ground ginger -- mace, nutmeg
		Cloves -- cayenne pepper

Mince the meat and fat twice, then mix very well and season. (Fry a teaspoon or so each time to check the flavor until you get it the way you like it.) Add the herbs and breadcrumbs and any spices used. Fill skins as usual.

Basic Irish Sausages 2

Amount	Measure	Ingredient -- Preparation Method
1 1/2	pounds	Lean pork
8	ounces	Pork fat -- without gristle
1/2	teaspoon	Ground allspice
1	teaspoon	Salt
		Fresh-ground pepper
1	pinch	dried sage or marjoram
1	ounce	White breadcrumbs -- (optional)
		Ground ginger -- mace, nutmeg
		Cloves -- cayenne pepper

Mince the meat and fat twice, then mix very well and season. (Fry a teaspoon or so each time to check the flavour until you get it the way you like it.) Add the herbs and breadcrumbs and any spices used. Fill skins as usual.

Berliner Sausage

Amount	Measure	Ingredient -- Preparation Method
6	pounds	lean pork
2	pounds	boneless veal
2	pounds	boneless chuck
6	tablespoons	salt
1	tablespoon	ground white pepper
2	teaspoons	Prague Powder No. 1
1	teaspoon	granulated garlic
2	cups	non-fat dry milk
2	cups	ice water
1 1/2	ounces	powdered dextrose
1	small	onion

GRINDING & STUFFING

Grind all meat through 3/16" or 1/4" grinder plate and mix with all ingredients. Stuff meat into 5" fibrous casings and place in cooler for 2 days. Remove meat and keep at room temperature for 3 hours or until internal temperature of product reaches at least 60 degrees F. Remove and put in preheated smokehouse at 120 degrees F. the first hour, and apply smoke while increasing temperature every 30 minutes by 10 degrees until 160 degrees F. is reached. Hold at this temperature until you reach 152 degrees F. and desired color is obtained.

Bierwurst

Amount	Measure	Ingredient -- Preparation Method
7	pounds	lean pork butts
7	pounds	lean beef
1	pound	fresh bacon
1	tablespoon	ground black pepper
1	tablespoon	whole mustard seeds
2	teaspoons	prague powder No 1
1/4	teaspoon	cardamon
1	teaspoon	ground nutmeg
3 1/2	ounces	salt
3/4	ounce	powdered dextrose
1	small	garlic clove

Grind the lean pork butts and beef through a 1" grinder plate or cut into 1" cubes. Add the remaining ingredients and mix thoroughly until evenly distributed. Pack the meat into a container not more than 6" high, making sure there are no air pockets. Then place this mixture in a cooler overnight, along with the fresh bacon. The next day, regrind this mixture through a 1/8" grinder plate, and grind the bacon through a 1/4" grinder plate.

Combine the mixtures and stuff into a sewed beef casing or small beef bladder. Allow to dry at room temperature for at least one hour. Then place the sausage in a preheated smokehouse at 130 degrees F. with the dampers and drafts wide open. Allow to dry for 45 minutes or until the sausage starts to take on a brown color. At this point, move the draft to 1/4 open and increase the temperature to 160-165 degrees F. and begin smoking. Bierwurst is finished when an internal temperature of 152 degrees F. is reached. Place in cooler overnight before using.

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Bigwheel's Texas Hotlinks

Amount	Measure	Ingredient -- Preparation Method
5	pounds	coarse ground pork butt
2	pounds	coarse ground beef
1	cup	cold water
2	tablespoons	fresh ground black pepper
2	tablespoons	crushed red pepper
2	tablespoons	hungarian paprika
1	tablespoon	minced fresh garlic
1	tablespoon	granulated garlic
1	tablespoon	kosher salt
1	teaspoon	ground bay leaves
1	teaspoon	whole anise seeds
1	teaspoon	whole mustard seeds
1	teaspoon	corriander
1	teaspoon	sugar
1	teaspoon	ground thyme
6	teaspoons	mortons tender quick
1/2	teaspoon	msg

After much experimentation and help from numerous sources I have stumbled over the exact formula for genuine Texas Hotlinks. Goes something like unto this:

Mix all the spices, cure, and garlic into the water and place in refrigerator while you grind the meats. Mix up the meats then add the water to the meat mixture a little at a time, kneading to combine. Run meat mixture through the coarse plate one more time and stuff into medium hog casings. Smoke or slow grill till they are done. Wrap in a piece of bread and slap on the mustard heavy. These things are so good the godless left wing liberal commie pinko democrats will probably try to make them illegal. So if your going to make some..do it soon.

Posted to the BBQ-List by Jeff Wheeler on 19 Dec 1998

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Bigwheel's World Famous Genuine Texas Hotlinks

Amount	Measure	Ingredient -- Preparation Method
5	pounds	boston butt
2	pounds	lean beef
1	cup	cold beer
2	tablespoons	fresh ground black pepper
2	tablespoons	crushed red pepper
2	tablespoons	Hungarian Paprika
1	tablespoon	cayenne pepper
1	tablespoon	minced fresh garlic
1	tablespoon	granulated garlic
2	teaspoons	ground corriander
1	teaspoon	kosher salt
1	teaspoon	ground bay leaves
1	teaspoon	whole anise seeds
1	teaspoon	whole mustard seeds
1	teaspoon	sugar
2	teaspoons	ground thyme
6	teaspoons	Mortons Tender Quick
1	teaspoon	MSG

Mix all the spices, cure, and garlic into the beer and place in refrigerator while you cut up the meats into grinder sized pieces. Dump the spiced beer onto the cut meat and mix it up good. Run spiced meat mixture through the grinder coarse or medium plate and stuff into medium hog casings. Smoke or slow grill till they are done. Wrap in a piece of bread and slap on the mustard heavy. Wash it down with the other 17 1/2 cans of Lone Star.

Bockwurst

Amount	Measure	Ingredient -- Preparation Method
19	pounds	lean pork butts
6	pounds	pork or beef fat
3/4	cup	nonfat dry milk
3/4	cup	salt
2	quarts	cold water
3		eggs
2	tablespoons	sugar
5	tablespoons	onion powder
4	tablespoons	ground white pepper
1	tablespoon	ground mace
1	tablespoon	ground ginger

Cut lean meat and fat into 1-inch squares or grind through a coarse (1/2-1-inch) plate. Season by sprinkling the ingredients over the meat and hand mix. Grind through a 1/8-inch plate. Mix 6 minutes and stuff into hog casings. Cook in water at 170 degrees Fahrenheit or at 185 degrees Fahrenheit in the smokehouse until the internal temperature of the sausage reaches 152 degrees Fahrenheit. Immediately place the sausage in cold water until the internal temperature is 100 degrees Fahrenheit. Rinse briefly with hot water to remove grease. Allow to dry about 1 hour at room temperature. Store in the refrigerator.

Boerewors (South African Sausage)

Amount	Measure	Ingredient -- Preparation Method
2	kilograms	boned beef -- cut into 50mm cubes
1	kilogram	boned pork -- cut into 50mm cubes
25	milliliters	salt
20	milliliters	freshly ground coriander
25	milliliters	freshly ground black pepper
2	milliliters	grated nutmeg
1	milliliter	ground cloves
100	gram	casings
300	gram	pork speck
125	milliliter	vinegar

Method: Spread out the meat, sprinkle the spices over and mince alltogether (a mincer plate with 9mm holes is ideal!), except vinegar and speck. Add the vinegar and speck, mix (lightly as overmixing/kneading will toughen the sausage) stuff casings (pork casings are best but mutton casings can be used if you want a thinner sausage)

Contributor: Ashleigh Kristafor

Bratwurst

Amount	Measure	Ingredient -- Preparation Method
4	pounds	ground pork
1	pound	ground veal -- chicken or turkey
1/4	cup	bread crumbs
2		eggs
5	teaspoons	salt
1	cup	milk
1 1/2	teaspoons	white pepper
1/4	teaspoon	ground cloves
1/2	teaspoon	onion powder or 1 onion minced
1/2	teaspoon	mace

Combine all ingredients. Then either stuff into natural casings.

Bratwurst (Sausage Making)

Amount	Measure	Ingredient -- Preparation Method
3		Ft small hog casings -- (1-1/2-inch di
1 1/2	pounds	Lean pork butt -- cubed
1	pound	Veal -- cubed
1/2	pound	Pork fat -- cubed
1/4	teaspoon	Ground allspice
1/2	teaspoon	Crushed caraway seeds
1/2	teaspoon	Dried marjoram
1	teaspoon	Fresh ground white pepper
1	teaspoon	Salt -- or to taste

1. Prepare the casings. 2. Grind the pork, veal, and pork fat separately through the fine blade of the grinder. 3. Mix the ground meats and grind again. 4. Add the remaining ingredients to the meat mixture and mix thoroughly. 5. Stuff the mixture into the casings and twist off into four- or five-inch lengths. 6. Refrigerate for up to two days. The bratwurst can be pan fired or grilled over charcoal.

Bratwurst 2

Amount	Measure	Ingredient -- Preparation Method
3		fe small -- (1-1/2-inch -- diameter) hog casi
1 1/2	pounds	lean pork butt -- cubed
1	pound	veal -- cubed
1/2	pound	pork fat -- cubed
1/4	teaspoon	ground allspice
1/2	teaspoon	crushed caraway seeds
1/2	teaspoon	dried marjoram
1	teaspoon	white pepper -- freshly ground
1	teaspoon	salt

"Bratwurst resembles plump hot dogs. This recipe makes three pounds."

1. Prepare the casings.
2. Grind the pork, veal, and pork fat separately through the fine blade of the grinder.
3. Mix the ground meats and grind again.
4. Add the remaining ingredients to the meat mixture and mix thoroughly.
5. Stuff the mixture into the casings and twist off into four or five-inch lengths.
6. Refrigerate for up to two days. The bratwurst can be pan fired or grilled over charcoal.

Bratwurst Sausage Recipe, Sheboygan Style

Amount	Measure	Ingredient -- Preparation Method
4	pounds	Ground Pork
1	pound	Ground Veal -- Chicken or Turkey
1/4	cup	Bread Crumbs
2		eggs
5	teaspoons	salt
1	cup	milk
1 1/2	teaspoons	white pepper
1/4	teaspoon	ground cloves
1/2	teaspoon	onion powder or 1 onion minced
1/2	teaspoon	mace

Combine all ingredients. Then either stuff into natural casings

Breakfast Sausage

Amount	Measure	Ingredient -- Preparation Method
10	pounds	Pork Butt
5	tablespoons	salt -- I use sea salt
1	tablespoon	ground white pepper
2	tablespoons	rubbed sage -- (or to taste)
1	teaspoon	ginger
1	tablespoon	nutmeg
1	tablespoon	ground red pepper flakes -- optional
1	pint	ice water

Cool meat to 32-35 F. Grind through a 3/16" plate and place in a mixing bowl. Add all ingredients and mix well. (water too). Stuff in 28-30mm hog casings. Place in refrigerator as soon as possible. Chill well, and package as desired.

Contributor: The Sausage Maker

Breakfast Sausage Links

Amount	Measure	Ingredient -- Preparation Method
4	teaspoons	Kosher salt
1/2	teaspoon	Dried thyme
2	teaspoons	Dried leaf sage -- crumbled
1	small	Onion -- finely chopped
2	pounds	Lean pork -- trimmed, cut 1/2" >> Cubes and chilled
3/4	pound	Fresh pork fat -- cut 1/2" >>> Cubes and chilled

Combine salt, thyme, sage and peppercorns in spice mill or mortar and grind to powdr. Sprinkle onion and spices over meat & fat in bowl and mix well.

Put 1/2 of mixture in food processor and process to fine pure. Remove to bowl and repeat with remaining 1/2. Cover and refrigerate for at least 6 hrs., but no more than 24 hrs.

Stuff casings, tying every 3". Refrigerate sausages at least 12 hrs, or for as long as 48 hrs. For longer storage, freeze.

Cook in your usual manner. Yield: abt. 2 3/4 lbs.

Breakfast Sausage Links 2

Amount	Measure	Ingredient -- Preparation Method
4	teaspoons	salt
1	teaspoon	Dried thyme
2	teaspoons	Dried leaf sage -- crumbled
1	small	Onion -- finely chopped
2	pounds	Lean pork -- trimmed, cubed
1/4	pound	Fresh pork fat -- cubed

Combine salt, thyme, sage and peppercorns in spice mill or mortar and grind to powdr. Sprinkle onion and spices over meat & fat in bowl and mix well.

Put 1/2 of mixture in food processor and process to fine pure. Remove to bowl and repeat with remaining 1/2. Cover and refrigerate for at least 6 hrs., but no more than 24 hrs.

Stuff casings, tying every 3". Refrigerate sausages at least 12 hrs, or for as long as 48 hrs. For longer storage, freeze.

British Bangers

Amount	Measure	Ingredient -- Preparation Method
		BANGER SEASONING
5	teaspoons	Ground white pepper
2 1/2	teaspoons	Mace
2 1/4	teaspoons	Salt
2	teaspoons	Ground ginger
2	teaspoons	Rubbed sage
1/2	teaspoon	Nutmeg
		SAUSAGE
2 1/2	pounds	Boneless lean pork shoulder -- cut in cubes
1	pound	Fresh pork fat -- cut in cubes
1 1/2	cups	Dry bread crumbs
1 1/4	cups	Chicken broth
3 1/2	teaspoons	Banger seasoning

Grind pork and fat together using fine hole disc of meat grinder. Add Banger Seasoning. Mix well. Grind again. Force mixture into casings and tie in 4-5 inch lengths.

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Cajun Boudin Sausage

Amount	Measure	Ingredient -- Preparation Method
2	pounds	ground beef
2	pounds	ground pork
4	cups	cooked rice
4	large	onions -- minced
10	centiliters	garlic -- minced (10 to 25)
6	small	Hot Chile Peppers -- (Serrano, Etc), -- minced
2		st celery -- minced
1	large	sweet red pepper -- minced
1	large	sweet green pepper -- minced
2	medium	leeks -- minced
6		Green Onions -- minced
1	cup	minced parsley
1/3	cup	minced cilantro
1	teaspoon	red pepper flakes
1	teaspoon	black pepper
2	tablespoons	sugar
1/4	teaspoon	thyme
1/4	teaspoon	sage
1/4	teaspoon	rosemary
1/4	teaspoon	savory

Mix thoroughly. Stuff into casings.

Chaurice (4) (Creole Pork Sausage Making)

Amount	Measure	Ingredient -- Preparation Method
7	pounds	Fresh pork
2	large	Onions -- chopped
1	centiliter	garlic -- crushed
2	tablespoons	Salt
2	teaspoons	Fresh ground black pepper
1	teaspoon	Crushed chili pepper
1/2	teaspoon	Paprika
1/2	teaspoon	Cayenne pepper
3		Sp parsley -- chopped
1/2	teaspoon	Allspice
1/4	teaspoon	Powdered bay leaf
5		Yd sausage casing

Grind the pork using the coarse knife of a meat grinder. Add the onions and the garlic and regrind. Add the seasonings and mix thoroughly.

Remove the cutting blades from the grinder and attach the sausage stuffer. Attach casing as in basic sausage recipe. Refeed the mixture into grinder and through the sausage stuffer.

Chaurice 19th Century Pork Sausage

Amount	Measure	Ingredient -- Preparation Method
4	pounds	lean fresh pork -- butt or shoulder
2	pounds	fresh pork fat
2	cups	onion -- finely minced
1 1/2	tablespoons	garlic -- finely minced
1 1/2	teaspoons	cayenne pepper
1/2	teaspoon	chili powder
8	tablespoons	salt
2	teaspoons	red pepper -- freshly ground
1	teaspoon	red pepper flakes -- crushed
2	teaspoons	dried thyme
5	tablespoons	parsley -- finely chopped
3		bay leaves -- crushed
1/2	teaspoon	allspice
9		fe small sausage casing

Cut the pork at fatback into small pieces. Mix together and run once through the coarse disc of a meat grinder, into a large bowl. Add the seasonings and mix thoroughly until the stuffing is very smooth and well-blended.

Chaurice Cajun Pork Sausages

Amount	Measure	Ingredient -- Preparation Method
1 1/2	pounds	Lean pork -- trim of fat
2/3	pound	Fatback or hardest pork fat avail
1	cup	onion -- finely chopped
1/2	cup	parsley -- finely chopped
1 1/2	tablespoons	garlic -- finely minced
2	tablespoons	Hot red chiles -- finely chopped
2 1/2	teaspoons	Cayenne pepper
2	teaspoons	Dried thyme
1/2	teaspoon	Allspice
1	tablespoon	Salt -- if desired
1/8	teaspoon	Saltpeter -- optl
		Prepared sausage casings

Grind the pork and pork fat using a meat grinder. Add the onion, parsley, saltpeter and spices. Test the mixture by making a small patty and cooking it. Adjust seasonings if need be. Put the mixture through the meat grinder a second time. Stuff the sausage casing. When ready to cook, prick the sausages all over with a fork to

Chaurice Sausage

Amount	Measure	Ingredient	Preparation Method
2 1/2	pounds	Pork butt	cut into 1" cubes
1/2	cup	Chopped garlic	
6	teaspoons	Chili powder	
4	tablespoons	Paprika	
2	teaspoons	Cayenne pepper	
2	teaspoons	Ground cumin	
2	teaspoons	Salt	
1	teaspoon	Crushed red pepper	
1/2	teaspoon	Dried oregano	
1/2	teaspoon	Dried thyme	
1	teaspoon	Freshly-ground black pepper	
1	teaspoon	Onion powder	
1/2	teaspoon	Garlic powder	

Prepare the smoker. In a large mixing bowl, add the pork. In a small mixing bowl, combine the remaining ingredients together. Mix well. Toss the pork with the seasoning and mix well. Cover and refrigerate for 24 hours. Grind the meat twice in a meat grinder fitted with a 1/2-inch die. Or a food processor could be used. Stuff 1/2 of the mixture into 1 1/2-inch casings, forming 6-inch links. Form the remaining meat into three 1/2-pound patties. You can either use the sausage fresh or smoked. For the smoked sausage: Place the sausage in the smoker and cook for 10 to 15 minutes. This recipe yields about 2 3/4 pounds of sausage.

Contributor: Emeril Lagasse

Chipolata Sausage.the Ultimate Cocktail Sausage

Amount	Measure	Ingredient	Preparation Method
7 1/2	pounds	pork butts	
1	pound	pork fatback	
1	tablespoon	sage	
1	teaspoon	dried onion flakes	
1	teaspoon	thyme	
1	teaspoon	mace	
1 1/2	tablespoons	salt	
6	ounces	bread crumbs	
1	tablespoon	pepper	
1	pint	iced water	

This is the King of English sausage. The basic banger was created from this recipe.

Grind the meat and fatback through a 3/8 plate 2. Mix the herbs and seasonings in the water and chill. 3. Using a food processor emulsify the meat and chill. 4. In a mixer add the herbs, spices, and seasonings to the water then the bread crumbs 5. Chill 6. Using 28mm casings, stuff the mixture into 1 inch links and cool. 7. Grill or cook in the oven and serve at once.

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Chorizo

Amount	Measure	Ingredient -- Preparation Method
2	pounds	pork butt
1/2	pound	pork fat
6		feet pork casings -- if you are stuffing
1	tablespoon	cider vinegar
1/2	cup	red wine
6	centiliters	garlic -- pressed
2	tablespoons	good chile powder
2	teaspoons	cayenne
1 1/2	teaspoons	mexican oregano
1 1/2	teaspoons	salt
1	teaspoon	ground cumin

Grind the pork and fat on the smaller disk. Mix in other ingredients. If stuffing, tie off in 8 inch lengths. Cover with plastic wrap and refrigerate overnight. Otherwise, form into patties and freeze separated by wax paper.

Garry Howard has a web page for making chile powder. I use 8 New Mexican, 2 anchos, 4 de arbols, 4 chipotles for this powder.

The British Barbecue Pit : www.britishbarbecue.co.uk

NOTES : Here is my chorizo recipe. I either stuff and smoke them or just freeze the patties. If you stuff, don't over pack. Smoke low (175) for two hours. It is the best for making a corn bread stuffing or mixing with scrambled eggs and corn chips to make migas.

Chorizos (Mexican Sausage)

Amount	Measure	Ingredient	Preparation Method
2	pounds	Pork tenderloin	-- (ground ok)
5		Chiles anchos	
1/2	teaspoon	Coriander seeds	-- (toasted)
1/2	teaspoon	Peppercorns	
1/8	teaspoon	Cumin seeds	
2	tablespoons	Sweet paprika	
2/3	cup	Mild white vinegar	
1/2	pound	Pork fat	
2		Chilies pasilla	
3		Cloves	
1/2	teaspoon	Oregano	-- (Mexican Blended)
4		Garlic cloves	-- (peel/crush)
2 1/2	teaspoons	Salt	
2	fluid ounces	Vodka	-- (if wanted)

Chop the meat roughly, (or purchase ground pork), together with the fat.

Toast the chilies well, turning them from time to time so they do not burn. While they are still warm and flexible, slit them open and remove the seeds and veins. As they cool off they will become crisp.

Grind the spices together with the chilies.

Mix the ground spices and chilies with the rest of the ingredients and rub them well into the meat with your hands.

Cover the mixture and set it aside in the refrigerator to season for 3 days, stirring it well each day. (Before using, fry a little of the meat and taste to see if it has enough salt and seasoning.)

Normally the meat would be put into sausage casings, however, I just use it straight from the bowl. If you don't want to stuff the meat into casings at all, leave it to mature for about a week. Store it in containers in the freezer compartment of the refrigerator.

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Country Breakfast Sausage

Amount	Measure	Ingredient -- Preparation Method
1	pound	pork -- ground
1	teaspoon	cumin -- ground
1/2	teaspoon	thyme -- dried leaf
1/2	teaspoon	sage -- dried leaf
1	teaspoon	salt
1/2	teaspoon	pepper -- freshly ground
1/8	teaspoon	cayenne pepper -- (optional)

1. Combine all ingredients in medium bowl; mix well. Cover and refrigerate overnight for flavors to blend.

2. Stuff in to hog skins.

Country Pork Sausage

Amount	Measure	Ingredient -- Preparation Method
6	pounds	Lean pork
3	pounds	Fat pork
3	tablespoons	Salt
2	tablespoons	Black pepper
1/4	teaspoon	Red pepper
4	tablespoons	Sage -- sifted

Put the pork through the meat grinder, add the seasonings and mix thoroughly. Grind again so the meat may be nice and fine. Savory, mace, cloves and nutmeg may be added if you like.

Many of the recipes in this collection did not contain amounts or oven temperatures.

Country Pork Sausage 1

Amount	Measure	Ingredient -- Preparation Method
8	pounds	Boneless pork but or shoulder -- cubed
1/2		red pepper
3	tablespoons	Salt
2	teaspoons	Black pepper
2	teaspoons	Dried sage

Assemble food grinder with desired grinding disc. Grind pork. Combine pork and seasonings. Shape into patties or stuff in link sausage, using the sausage making accessory.

Country Sausage No 3

Amount	Measure	Ingredient -- Preparation Method
5	pounds	pork butt
1	tablespoon	salt
2 1/2	teaspoons	black pepper
1	cup	water
1	tablespoon	sugar
1/2	teaspoon	thyme
1/8	teaspoon	cayenne

Grind meat.

Mix spices, salt and sugar into the water and then add the water to the ground pork. Mix well.

Follow standard sausage making procedures.

Country Style Turkey Sausage

Amount	Measure	Ingredient -- Preparation Method
		Non-stick cooking spray
1		Slightly beaten egg white
1/4	cup	Finely chopped onion
1/4	cup	Finely snipped dried apples
		OR 1/2 c. finely chopped .apples
3	tablespoons	Quick-cooking oats
2	tablespoons	Snipped fresh parsley
1/2	teaspoon	Salt
1/2	teaspoon	Ground sage
1/4	teaspoon	Ground nutmeg
1/4	teaspoon	Pepper
1	dash	ground red pepper
1/2	pound	Lean ground turkey breast

Spray a cold 10 inch skillet with nonstick coating spray; set aside. In a medium bowl, combine the egg white, onion, dried or fresh apples, quick-cooking oats, parsley, salt, sage, nutmeg, pepper and ground red pepper. Add the ground turkey; mix well. Shape mixture into eight 2" wide patties. Preheat the prepared skillet over medium heat. Place patties in skillet. Cook over medium heat for 10-12 minutes or until meat is no longer pink and juices run clear,

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Creole Habanero Sausage

Amount	Measure	Ingredient -- Preparation Method
3	pounds	pork butt
1/2	pound	onion
2		habanero chiles -- minced
1/2	teaspoon	minced garlic
1/4	teaspoon	dried thyme
1	teaspoon	chopped fresh parsley
1		bay leaf -- (vein removed), -- chopped fine
1/2	teaspoon	paprika
1	teaspoon	ground black pepper
1/2	teaspoon	salt
2	teaspoons	red wine vinegar

Grind with 1/4" plate. Mix and stuff in sheep casings forming 6" links. Hang 1 hour.

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Creole Smoked Sausage And Creole Hot Sausage

Amount	Measure	Ingredient -- Preparation Method
3		Yards small sausage casing
4	pounds	Lean pork -- (or 2 lb lean pork -- and 2
2	pounds	Pork fat
2	teaspoons	Finely minced garlic
2	teaspoons	Freshly ground black pepper
3	tablespoons	Salt
2	teaspoons	Cayenne
1/2	teaspoon	Ground bay leaf
1/4	teaspoon	Cumin
1/2	teaspoon	Chili powder
4	teaspoons	Paprika
1/2	teaspoon	Sugar
5	teaspoons	Colgin's liquid hickory smoke

New Orleans' most popular sausage, a type of country sausage made with pork, or pork and beef. It's not really smoked, but has a fine smokey flavor that makes it an ideal seasoning meat for our favorite bean dishes, gumbos, and jambalayas. We also like it pan grilled as a breakfast or dinner sausage. [Also makes great po-boys--ECT] Allow about 20 to 25 minutes for grilling. When used as a seasoning meat in other

The British Barbecue Pit dishes, it requires no precooking. About 6 pounds of 6-8 inch sausage (To make HOT sausage, omit the liquid hickory smoke and add 1 tsp cayenne and 1 tsp black pepper.) Hot sausage is a good accompaniment to bean dishes or smothered vegetables or as a breakfast sausage with grits and eggs. It is not recommended as a seasoning meat in traditional bean dishes as it is likely to overwhelm the flavor of the other ingredients. Prepare the sausage casings and stuffing. Mix ingredients lightly; the stuffing should be slightly coarse in texture. Cut the casing into 12 inch lengths and stuff. Allow 2 smoked sausages per serving.

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Cumberland Sausage

Amount	Measure	Ingredient -- Preparation Method
6	ounces	Pork back fat -- minced
1	pound	Shoulder of pork -- minced
1	ounce	Stale breadcrumbs
1/2	slice	Smoked bacon -- minced
		Salt
		Pepper
		Nutmeg
		Mace

The pork should be boned and skinned. Mix the shoulder and the fat. Add 8 tablespoons hot water to the crumbs. Mix everything together (use your hands), seasoning well with pepper, and adding a generous pinch of both the spices. Fry a spoonful of the sausage to test the seasoning. Fill the sausage casings as usual. Prick in a few places and allow to sit overnight before cooking. ...These are very good baked in a buttered baking dish at 350F until browned. Turn after 20 minutes, and raise the heat if the sausages are cooking too slowly.

from Grigson's OBSERVER COOKBOOK

Don's Chorizo (Mexican Sausage)

Amount	Measure	Ingredient -- Preparation Method
5	tablespoons	salt
1	cup	vinegar
5	tablespoons	paprika
3	tablespoons	hot ground pepper
8	centiliters	garlic
1	tablespoon	oregano
2	teaspoons	black pepper
1	cup	ice water
10	pounds	pork butt

Grind all pork butts through 1/4" grinding plate and place in tub or mixer. Add all the ingredients and mix well until all the spices are evenly distributed. Chorizo is to be stuffed into a 38-42mm hog casing. Let it hang in cooler overnight on your smokesticks. If your going to smoke it put in 1/2 oz of prague powder #1. Or put in liquid smoke 3 or 4 tbls. grill it or boil. Good stuff.

English Bangers

Amount	Measure	Ingredient -- Preparation Method
10	pounds	fat pork butts
2	teaspoons	ground white pepper
1	teaspoon	sage
1	teaspoon	ground ginger
1	teaspoon	mace
3	ounces	salt
3	ounces	bread crumbs

PROCESSING PROCEDURE

Meat is chilled to 32-34 degrees F. and ground through 1/4" grinding plate. All ingredients are mixed very well with about 2 cups of water. When possible, add cooled pork stock in place of water. Meat is then stuffed into 32-35mm hog casings and whatever sausage not used up is frozen.

English bangers are a very tasty sausage served at breakfast time, much the same as American pork sausage.

The above formula may be used to make all beef breakfast sausage. Use any kind of beef or trimmings, 70% lean and 30% fat.

English Country Pork Sausages

Amount	Measure	Ingredient -- Preparation Method
500	gram	Pork -- boneless lean neck -- end, minced
250	gram	Pork back fat -- hard, minced
1	tablespoon	Salt
1	tablespoon	Salt and pepper -- freshly ground
1	tablespoon	Parsley -- fresh, chopped
1	teaspoon	Thyme
2		Sage leaves -- finely chopped
2		me Sausage casings

Mix the meat and fat well with the seasoning. Fill into the casings. The sausages may be fried, grilled or baked.

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English Sausages

Amount	Measure	Ingredient -- Preparation Method
1400	grams	Pork -- lean
900	gram	Pork -- back fat
25	grams	salt -- powdered
10	grams	Pepper -- freshly ground
1/2		Nutmeg -- ground
3	tablespoons	Sage -- fresh, chopped
2	teaspoons	Ground mace
3	teaspoons	Thyme -- fresh
5		me Pork sausage casings

Wash the sausage casings thoroughly inside and out in running water, making sure they do not escape down the drain! Fill with tepid water, and leave to soak in the sink while preparing the sausage meat.

Cut all the meat into 1" cubes, so that it can be minced. With the coarse blade in the mincer, pass all the fat through. Then change the blade and mince the lean meat. Grind the salt, pepper, and nutmeg and carefully fold in evenly, together with the herbs and any other spices chosen.

Mix all together thoroughly, taking care not to beat too vigorously, the meats should not be completely homogenised. Take a small patty and cook it in a frying pan to check the seasoning. Re-season if needed.

Slide the skins onto the filling tube and fit to the mincer. Fill the casings, taking care not to fill too tightly, or the sausages will burst when cooked. Twist into suitable sized links and hang up in a cool place to mature 24 hours before freezing or cooking.

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Farm Sausage

Amount	Measure	Ingredient -- Preparation Method
2	pounds	lean ground pork -- at room temperature
1/3	cup	onion -- finely chopped
2	teaspoons	finely minced fresh parsley
1	teaspoon	rubbed sage
1	teaspoon	dried basil -- (optional)
1	teaspoon	dried marjoram -- (optional)
1	teaspoon	chili powder
1	teaspoon	black pepper
1/2	teaspoon	ground red pepper
1/4	teaspoon	dried thyme -- (optional)

1. In a deep bowl, combine all ingredients, using hands if necessary. 2. On wax paper, shape and roll mixture into 2 logs 6 inches long and 2 inches in diameter. 3. Wrap in plastic wrap or foil and refrigerate overnight. 4. To serve, slice the rolls into rounds about 1/2 inch thick and fry in a heavy skillet over medium-low heat for 3 to 4 minutes on each side or until done.

The British Barbecue Pit 5. Drain on paper towels and serve immediately.

Notes: An alternate way to prepare sausage is to shape mixture into large marble-size balls. freeze if desired. To serve, bake frozen on a rack, starting in a cold oven, for 20 minutes at 325 degrees F.

Fine Swiss Weisswurst

Amount	Measure	Ingredient -- Preparation Method
3/4	pound	veal trimmed -- cubed
3/4	pound	Pound jowl fat cubed
11	ounces	ice
1	tablespoon	salt
1	tablespoon	sugar
1	tablespoon	white pepper
1	tablespoon	dry mustard
1/4	tablespoon	mace
1/2	tablespoon	ginger
1 1/2	tablespoons	lemon zest blanched
2	tablespoons	Non-fat dry milk powder
		Hog casings for stuffing

Combine veal with salt and sugar. Grind meat and jowl fat through the fine plate of heavy duty grinder, separately. Place in individual bowls. Chill well.

Place ground meat in food processor, add ice. Sprinkle spice mixture over ice. Process mixture until very cold, (30 degrees). Stop machine, scrape down sides. Continue processing until temperature rises to 40 degrees. Mixture should resemble cake batter. Add fat and process until mixture reaches 45 degrees. Add non-fat milk powder and process until mixture reaches 58 degrees.

To stuff casings:

Fill sausage stuffer evenly with mixture, avoiding any air pockets. Stuff hog casings, not too tight, tie off with fine kitchen string. Poach in shallow pan of simmering water (165 degrees), until internal temperature of meat is 155 degrees. Be careful water does not boil.

Remove sausages to an ice bath when cooked. Cool in water bath to until internal temp is 60 degrees. Cook, fry or grill and serve.
Yield: 6 servings

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Fran's Chorizo (Mexican Sausage)

Amount	Measure	Ingredient -- Preparation Method
2	tablespoons	ancho or pasilla chile -- ground
1	tablespoon	dried oregano
1	teaspoon	ground cumin
1/2	teaspoon	ground coriander
1/4	teaspoon	crushed red pepper
1/8	teaspoon	ground allspice
1/2	teaspoon	salt
1/4	teaspoon	black pepper
2	centiliters	garlic -- minced
1	tablespoon	white or rice vinegar
2	tablespoons	tequila
1	pound	ground pork

Combine herbs and spices, tequila and vinegar. Add to pork and mix well.

NOTES : Chorizo is a Mexican sausage that can be used in many ways, chief among them in breakfast tacos combined with skillet fried potatoes and/or scrambled eggs. There are many variations - this is my favorite. You can make it in bulk as it freezes well. Cook as you would ground beef but on lower heat to avoid burning the spices.

Fresh German Bratwurst

Amount	Measure	Ingredient -- Preparation Method
25	pounds	Pork Butt
12	ounces	Ice or Ice Water
5	ounces	Salt
2	ounces	Brown Sugar
1	ounce	White Pepper
1/4	ounce	Ginger
1/4	ounce	Mace
1/4	ounce	Onion Powder
1/4	ounce	Coriander
1/4	ounce	Nutmeg

Bratwurst can be made either fresh or smoked and either course ground or emulsified. Because most small processors and home sausage makers do not have the capacity to emulsify the meat blocks we will deal with the course ground variety. Traditionally Bratwurst is made with Pork and Veal. With the high cost of veal most bratwurst today is made from all pork or pork and beef.

I make this sausage using Pork Butts, or as some people call them Boston Butts. Pork Butts are usually 80%-85% lean. I recommend using pork butts for your sausage as it has a proper lean to fat ratio for high quality sausage. If you are want a beef sausage I recommend beef chuck as it has a good fat to lean ratio @ 80/20. A very good brat can be made using 3/4 of the meat block in butts and 1/4 of the meat block in beef or veal. We have made some very good sausage using Ostrich and Emu meat.

Because this is a fresh sausage you will not be smoking it just refrigerate or freeze until you are ready to cook it. Make sure that your meat block is chilled to @ 34 degrees and grind through your course plate once. Sprinkle your seasoning over the ground product and mix 2 minutes. If mixing by hand you may have to mix longer. Excessive mixing can cause the sausage to have a rubber texture so be careful not to over mix. After you have mixed the seasoning with the meat block run the mixture through your fine plate. Make sure that you keep the temperature as low as possible.

Remember that you can adjust the taste to suit your own personal preferences by increasing or decreasing the ingredients.

You can stuff into 32-35 mm hog casing or 35-mm collagen casing.

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Fresh Pork Breakfast Sausage

Amount	Measure	Ingredient	Preparation Method
10	pounds	Pork Butt	
5	tablespoons	salt	
2	tablespoons	rubbed sage	
1	tablespoon	nutmeg	
1	tablespoon	ground white pepper	
1	teaspoon	ginger	
1	tablespoon	thyme	
1	tablespoon	ground hot red pepper	-- (optional)
1	pint	ice water	

You can make an excellent breakfast sausage using 100% pork butts. This product is of such high quality that it is never seen in a meat market and can only be had by making it yourself. You can also make a breakfast sausage of 50% pork butts and 50% pork trimming and you would still have a sausage of high quality.

All the pork used to manufacture sausage must be chilled from 32-35 degrees F. without fail. Be sure that all the meat is free of blood clots, sinews, bone, skin, glands, etc.

GRINDING & MIXING

Grind all the meat through a 3/16" grinder plate and place in mixer. Add all the ingredients and mix well until all the spices are evenly distributed.

STUFFING

Pork sausage may be stuffed into 28-30 mm hog casings or 22-24 mm lamb casings. Pork sausage also may be stuffed into a cloth bag or a 3 1/2 by 24" fibrous casing.

It is very important that pork sausage not be allowed to remain at room temperature any longer than necessary. Place in cooler as soon as possible. Pork sausage should be allowed to chill and dry in 28-32 degree cooler.

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Genoa Salami

Amount	Measure	Ingredient -- Preparation Method
5	pounds	lean beef from chuck
3	pounds	lean pork -- (certified) cubed
2	pounds	pork fat -- cubed
5	tablespoons	salt
1	cup	brandy -- (optional)
1 1/2	tablespoons	sugar
2	tablespoons	whole peppercorns
1	tablespoon	white pepper
1	teaspoon	ground coriander
2	teaspoons	garlic finely minced
1	teaspoon	cardamom
1/2	teaspoon	prague powder number 2 -- (cure)
4		fe casings

Cured sausages

For cured sausages, you will need...cure. Simple as that. Cure comes in many names like prague powder, nitrates, salt peter. If you do not use cure, you risk food poisoning! The idea is the same only after you grind all the meats, fats, and herbs with the cure, you will be hanging them up to dry and most require smoking.

Note that some recipes call for cure #2. Please understand that this is not just nitrates. This is more of a time released formula for sausages that will not be cooked and will hang to cure for months until dry throughout. Regular nitrates will not hold up this long.

You can buy smokers or make one yourself out of an old freezer or any other cabinet type thingie you happen to have around. It needs to be able to vent some of the smoke and at the same time be consistent with the temps. You need a way to be able to monitor the temperature also. There is also a liquid smoke on the market that may save you if you do not have the means or space to have a smoker. Sources below. Also if you plan on making aged sausage that does not require cooking, the pork must be free of Trichinosis. Cooking kills this, but some sausages do not require the cooking necessary to kill it so to solve this problem, you can either get "Certified Pork" or make it yourself by freezing it at -20 degrees for 6-12 days. Or -10 degrees for 10-20 days. Or 5 degrees for 20-30 days. This is only required for meat that will not be cooked to 137 degrees in the sausage making process.

After grinding the meats and herbs and cure together allow to sit in the fridge 24 hours before placing into casings. (Note) If you do not use the alcohol(brandy) you will need prague powder number 1 in addition to number 2. Follow the directions. Allow to hang in a cool clean place (a unheated attic or cellar, that has been cleaned a few days prior, and where rodents or other critters cannot get to it. It needs to cure and dry for about 9-12 weeks depending on how dry the area is that its hanging in.

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German Sausage

Amount	Measure	Ingredient -- Preparation Method
50	pounds	beef or venison -- (ground)
50	pounds	fresh pork -- (ground) not too lean
1		
1 3/4	cups	salt -- (sack salt, not iodized)
1		
3	ounces	morton quick cure
3	ounces	black pepper
2	ounces	garlic powder -- (fresh garlic* is best)
1		

1. Mix all the ingredients together and add up to 2 quarts cold water when mixing. 2. Sausage is ready to put in casings. * 3 heads of garlic. Peel. Slice and smash. Put in a pint jar, pour boiling water over it to fill jar. Strain the garlic out and use juice, as much as desired to taste. Start the garlic a day before sausage.

Girardi's Italian Sausage

Amount	Measure	Ingredient -- Preparation Method
5	pounds	pork butt -- coarse ground
5	teaspoons	fennel seeds
2	tablespoons	hot red pepper -- crushed
5	teaspoons	salt
2	tablespoons	Hungarian paprika
1 1/2	teaspoons	black pepper
1 1/2	cups	water
6	centiliters	garlic -- crushed
1	cup	romano cheese

Mix all spices, water and cheese together. Let sit at room temp while cutting then grinding pork. Keep pork cold. Very cold. Mix liquid/spice with ground pork by hand. Separate into 1/2lb bags, or stuff into casings. Let sit 12-14 hours before freezing for spices to blend in meat. Or freeze immediately, then let thaw and set 1 day in fridge before cooking.

Grandma's Italian Sausage

Amount	Measure	Ingredient -- Preparation Method
1	pound	ground pork
1 1/4	teaspoons	salt
1 1/4	teaspoons	fennel seeds
1/2		pepper -- up to red

Combine ingredients and use sausage funnel to force into cleaned casings OR form into patties or link shapes and cook until browned. Excellent for use in your basic spaghetti gravy recipe. This is also great just crumbled on top of pizza. This recipe can be multiplied, if you wish. I usually make 4-6 pounds at a time. It freezes well.

The British Barbecue Pit: www.britishbarbecue.co.uk

Hill Country Sausage

Amount	Measure	Ingredient -- Preparation Method
4	pounds	pork butt with fat
2	pounds	beef chuck or round -- with fat
1	large	onion -- minced
6	centiliters	garlic -- minced
2	tablespoons	fresh sage -- minced
1	tablespoon	salt
1	tablespoon	fresh ground black pepper
2	tablespoons	red chiles -- crushed
1	teaspoon	cayenne
4		Yards Hog Casings

Coarse grind the meat. Mix in seasonings. Refrigerate over night. Prepare casings. Stuff to 1" thick, 5" long and tie off. They can be frozen or refrigerated at this time To smoke: rub sausages with oil. Don't over do it or they get messy and then turn to mush. Smoke at 225 for two hours with oak or mesquite until the skin looks ready to pop.

Hot Country Style Sausage

Amount	Measure	Ingredient -- Preparation Method
2 1/2	pounds	boneless pork butt or shoulder
2 1/2	teaspoons	rubbed sage
2	teaspoons	salt
1 1/2	teaspoons	ground white or black pepper
1 1/2	teaspoons	marjoram
1	teaspoon	crushed red chile
1/2	teaspoon	summer savory
1/2	teaspoon	ground cayenne pepper
1/4	teaspoon	ground nutmeg

Note: Original recipe calls for enough pork fat (if necessary, it depends upon the amount of fat in the pork) to make a 2-to-1 meat to fat ratio. I eliminate that and substitute 1/2 cup dry white wine after grinding the meat.

Cut the meat (and fat, if necessary) into chunks. Spread out on a pie pan or cookie sheet and place in the freezer to chill (not long enough to freeze, just long enough to become firm). Grind the meat and fat together twice, using a coarse blade. Add the spices to the meat and fat mixture and knead it in thoroughly. Cover and refrigerate at least a couple of hours or overnight. The sausage can be stuffed into prepared casings or formed into patties or appropriate bulk portions and refrigerated for up to 3 days before use after which any remaining should be frozen.

Hot Italian Sausages

Amount	Measure	Ingredient -- Preparation Method
2 1/2	teaspoons	Coarse -- (kosher) salt
1/2	tablespoon	Whole black peppercorns
2	teaspoons	Crushed red pepper
1	tablespoon	Paprika
1/2	tablespoon	Thyme
1	tablespoon	Fennel seeds
1/2	tablespoon	Finely minced garlic
1 3/4	pounds	Pork -- trimmed, lean, 1" -- Dice Chilled
1/2	pound	Fresh Pork Fat -- (Chilled), 1/2" -- Dice

Combine dry spices in spice mill or mortar and grind to coarse texture. Mix with garlic in small bowl. Mix meat, fat & spices together in bowl. Stuff into casings using sausage stuffer or horn attached to grinder. Tie off into 5" links and hang in cool place to dry. Or, just refrigerate. Cook in your usual manner. Yield: 2 lbs.
+ or -

Hot Link Sausages

Amount	Measure	Ingredient -- Preparation Method
2 1/2	pounds	ground pork -- (shoulder cut)
2 1/2	pounds	ground beef -- (brisket, round, or -- sirloin)
2	teaspoons	dried sage
2	teaspoons	crushed red pepper
2	teaspoons	paprika
2	teaspoons	ground cumin
2	teaspoons	dried sweet basil
2	teaspoons	aniseed
2	teaspoons	dried oregano
1	dash	salt and ground black pepper

Mix the meats with the spices. For sausage links, attach 2 1/4-inch sausage casings to the stuffer nozzle on a hand meat grinder. Stuff the casings to the desired length, cut the links, and secure the ends with string. Barbecue at 225 deg F for 2 hours or slow-smoke at 185deg F for 4 hours. For sausage patties, form the meat mixture into a roll and cover with wax paper. Slice the roll into patties and peel off the wax paper. Patties can be fried or grilled.

The British Barbecue Pit : www.britishbarbecue.co.uk

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Hungarian Sausage

Amount	Measure	Ingredient -- Preparation Method
3	pounds	pork butt -- cut into large -- pieces
1	pound	beef chuck -- cut into large -- pieces
1	pound	pork fat -- fresh, cut into -- large pieces
10		garlic cloves -- peeled and crushed
1	cup	water
1	tablespoon	salt
1/2	tablespoon	black pepper -- freshly ground
3	tablespoons	Hungarian paprika
1	teaspoon	Prague powder No 1
1/4	teaspoon	Cloves -- , ground
10		fe sausage casing -- 1 inch diameter

In a meat grinder, coarsely grind the pork, beef, and pork fat, in batches. Add all remaining ingredients, except the casings. Mix well and allow to sit while you clean the casings.

Rinse the casings thoroughly in cold water and run fresh water through them. Drain.

Using a sausage machine, a KitchenAid with a sausage attachment, or a sausage funnel, fill the casings and tie them off into about 16" lengths. Do not fill them too tightly as they must have room to expand when they cook.

Hang the sausages in a home style smoker and smoke them for about 1 hour. Do not allow the temperature of the smoker to go above 150 F. Remove the sausages and hang over a stick or dowel. Put the stick

in a cool place and position an electric fan so that it will blow directly on the sausages. Allow them to dry for 2 days. They are they ready for use.

Place them in the refrigerator, where they will keep well for about a week.

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Hungarian Sausage (Kolbasz)

Amount	Measure	Ingredient -- Preparation Method
10	pounds	coarse ground pork butt
1/3	cup	Hungarian Paprika
1/4	cup	Salt
1 1/2	teaspoons	Prague Powder No. 1
2	tablespoons	ground Allspice
5		garlic cloves
2	cups	Water

Bring water to boil, add peeled cloves of garlic and simmer 20 minutes. Fish out cloves of garlic and mash them with a little water. Add this to remaining water and mix all of the garlic water into the meat mix. Mix everything together well. Keep the meat mix cool. Stuff the mix into casings, let the sausages hang for a day in at least 20 degrees. Smoke sausage according to your smoker instructions. If you are not going to stuff into casings, form into patties, wrap and freeze.

HOW TO COOK HUNGARIAN SAUSAGES

Take as many fresh links as needed and place in a heavy frying pan with a cover. Pour water over the sausages so the links are in 1/2 inch of water. Cover. Start the water to a slow boil, turn down the heat and simmer the sausage in the water until the sausage starts to take on color. Turn the sausage over and add a little more water to keep it from burning. When both sides are brownish, leave the cover off and continue cooking slowly to cook away any remaining water. The sausage should be a nice rich red brown. The aroma will be heavenly.

Irish Sausage

Amount	Measure	Ingredient -- Preparation Method
5	pounds	coarse-ground pork butt
5	cups	bread crumbs
4		eggs -- lightly beaten
8	cloves	garlic -- pressed
1	tablespoon	salt
2	cups	water
3	teaspoons	thyme
3	teaspoons	basil
3	teaspoons	rosemary
3	teaspoons	marjoram
3	teaspoons	black pepper

Combine all ingredients, mix well, and stuff into sheep casings. Fry in butter or oil

Irish Sausages

Amount	Measure	Ingredient -- Preparation Method
1 1/2	pounds	Lean pork
8	ounces	Pork fat -- without gristle
1	pinch	dried sage or marjoram
1	ounce	White breadcrumbs
1/2	teaspoon	Ground allspice
1/2	teaspoon	Ground ginger
1/2	teaspoon	mace
1/2	teaspoon	nutmeg
1/2	teaspoon	cloves
1/4	teaspoon	cayenne pepper
1	teaspoon	Salt
1/4	teaspoon	Fresh-ground pepper

Grind the meat and fat twice, then mix very well and season. (Fry a teaspoon or so to check the flavor until you get it the way you like it.) Add the breadcrumbs.

Stuff into casings

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Italian Cheese and Red Wine Sausage

Amount	Measure	Ingredient -- Preparation Method
4	pounds	boneless pork -- shoulder or butt
1	tablespoon	coarse ground fennel seed
2		bay leaves -- crushed
3	tablespoons	chopped parsley
5		garlic cloves -- crushed
1/2	teaspoon	dried red pepper flakes
3	teaspoons	salt
1	teaspoon	freshly ground black pepper
1	cup	grated parmesan or romano cheese
3/4	cup	dry red wine
4		yards sausage casings
		olive oil for cooking

You will enjoy this variation on the plain Italian pork sausage. The addition of cheese and wine raises this sausage to dinner table conversation.

Grind the meat using the coarse blade.

Mix all ingredients together and allow the mixture to sit for 1 hour before stuffing into casings.

To cook, place in a frying pan with a tiny bit of olive oil and just enough water to cover the bottom of the pan. Cover and cook until the water evaporates. Then, continue to brown, turning once.

Use throughout the book where Italian sausages are called for.

Makes 4 pounds.

Source: The Frugal Gourmet Cooks with Wine

Posted to the BBQ-List by Edwin Pawlowski on 7 Dec 1998

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Italian Pepper Sausage

Amount	Measure	Ingredient -- Preparation Method
4 1/2	pounds	course ground pork
1 1/2	pounds	salt pork
1	clove	garlic
1		onion -- quartered
1 1/2	tablespoons	freshly ground black pepper
2	tablespoons	salt
4	tablespoons	paprika
4	teaspoons	fennel
2	tablespoons	crushed red pepper -- dried
1/4	teaspoon	thyme
1/2	teaspoon	bay leaf -- crushed
1/2	teaspoon	coriander
1	cup	red wine

Combine all ingredients, mix well and stuff into hog casing. You may split lengthwise and broil under medium heat, or pan fry until brown on all sides and well done.

Italian Sausage

Amount	Measure	Ingredient -- Preparation Method
2	teaspoons	salt
1	teaspoon	black pepper
4	teaspoons	fennel seeds
4	teaspoons	oregano
1	teaspoon	garlic powder
8	pounds	pork shoulder

Cut the pork into 1 1/2" cubes. Sprinkle combined seasoning on pork and toss to distribute. Grind. Shape sausage into patties.

Italian Sausage Sweet

Amount	Measure	Ingredient -- Preparation Method
5	pounds	Coarse ground pork butt
3	teaspoons	Fennel seed
2	teaspoons	White pepper
1 1/2	teaspoons	Sage leaves
5	centiliters	pressed garlic
3	teaspoons	Salt
1	cup	White wine

Combine all ingredients, mix well and stuff into hog casing or make patties

Italian Sausage with Parsley and Cheese

Amount	Measure	Ingredient -- Preparation Method
2	pounds	pork butt -- coarsely ground
1/4	pound	pork fat -- coarsely ground
3	tablespoons	chopped fresh parsley
3	centiliters	garlic -- crushed
1	teaspoon	salt
1/4	teaspoon	freshly ground black pepper
4	tablespoons	dry white wine
1/2	cup	freshly grated parmesan cheese

Put all the ingredients together, and mix them well. Let an hour and mix again. Stuff into casings.

Source: The Frugal Gourmet Cooks Italian

Makes a little over 2 pounds

This is a bit lighter than the sausages with red pepper flakes and I think this is a perfect sausage for a nice dinner with friends.

Posted to the BBQ-List by Edwin Pawlowski on 7 Dec 1998

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Italian Sweet Sausage

Amount	Measure	Ingredient -- Preparation Method
5	pounds	coarse ground pork butt
3	teaspoons	fennel seed
2	teaspoons	white pepper
1 1/2	teaspoons	sage leaves
5	centiliters	pressed garlic
3	teaspoons	salt
1	cup	white wine

Combine all ingredients, mix well and stuff into hog casing or make patties

Posted to the BBQ List by "Cindi" <rlcz@netdoor.com> on Sep 20, 1998.

Italian Venison Sausage

Amount	Measure	Ingredient -- Preparation Method
8	pounds	deer meat -- (all game fat -- removed)
2	pounds	boneless picnics
3	tablespoons	dextrose
1	tablespoon	fresh ground pepper
3	ounces	salt
3	tablespoons	ground fennel
2	tablespoons	crushed chilis
2	teaspoons	bs cayanne pepper
1	pint	good italian white wie
2	cups	fine bread crumbs

Grinding and mixing: Cut all meat into small pieces(about 2-3")
Remove glands and connective tissue Mix dry ingredients and whine
with a cup of water and add to ground meat. If mixture seems dry add
more water Stuff mixture into 35-38 hog casing and freeze.

Posted to the BBQ-List by "beefjerky" beefjerky@titanlink.com on Dec
17 1998

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John Mitchell's Ukrainian Kielbasa

Amount	Measure	Ingredient -- Preparation Method
1 3/4	pounds	sirloin tips -- (well marbled)
1	pound	Boston butt
1/2	pound	country smoked bacon
1	tablespoon	Hungarian paprika
1	teaspoon	butcher grind black pepper
2	tablespoons	cracked black pepper
1	teaspoon	dried marjoram
1/2	teaspoon	ground coriander
2	tablespoons	minced garlic
2	teaspoons	sugar
2	teaspoons	kosher salt
1/2	teaspoon	Morton's Quick Cure
1	tablespoon	mustard seeds
1/4	cup	water
1/4	cup	Slivovitz or other fruit brandy

Just finished making our traditional sausage for Easter and thought I might share the recipe with you all as it is a terrific sausage recipe handed down by my grandfather. I remember making sausage and smoking them in the fireplace when I was very young. I guess that's when I started my love for smoke cooked barbecue. Gosh, been at it a long time!!!! Anyway, here is the recipe for real Ukrainian Kielbasa.

Cut meat into one inch cubes and place in plastic bag and into freezer. Mince garlic to total 2 tablespoons. Dump the kosher salt on top of the garlic and with the side of the knife blade, using a rocking motion, make a salt/garlic paste. Place the paste in a bowl and add the remaining seasonings. Add the water and slivovitz (plum brandy) and stir to blend all seasonings. Grind the Boston butt and the bacon with your fine grinder plate and the sirloin tips with your coarse grinder plate. Toss together in a bowl to mix the meats. Pour the seasonings mixture into the bowl with the meat and blend well. Stuff into 35mm pig casings making 24 inch lengths into rings by tying the ends of the lengths together. Place the sausage rings on a smoke stick and bring to a cool place, under 70F, to air dry hanging in front of a fan overnight. Cold smoke the next morning for 12 hours. wrap in plastic wrap then foil and refrigerate overnight. Place in skillet and add water to cover half the height of the sausage. Boil away the water. Reduce heat and continue to cook till browned on both sides. Enjoy! "Schmekouya Ho Boy!!!"

Smoky

Posted to the BBQ List by Carey Starzinger on Sep 15, 1996.

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Karistysmakkara

Amount	Measure	Ingredient -- Preparation Method
1	pound	pork -- ground, 4 times, -- fine
1	pound	veal -- ground, 4 times, -- fine
1	pound	ground suet
3/4	cup	scalded milk -- cooled
4	medium	potatoes -- peeled, cooked, -- mashed
2	tablespoons	brown sugar
2	teaspoons	salt
1 1/2	teaspoons	sugar
3/4	teaspoon	black pepper
3/4	teaspoon	allspice
3/4	teaspoon	ground ginger
2	cups	chilled water

Combine veal, pork, milk, suet, potatoes, 2 teaspoons salt, sugar, pepper, allspice, and ginger into a smooth mixture, Add enough water (about 2 cups) so that mixture is soft enough to press into sausage casings (somewhat softer than a meat loaf mixture). Cut sausage casings in 7-inch strips, and knot an end of each. Press mixture through cookie press, sausage press, or pastry bag into prepared casings, making individual sausages. Pack very well into casings, and knot the other end. Mix 2 tablespoons salt and brown sugar, and rub over sausages. Put sausages into bowl or pan, cover with cold water, and let stand overnight in the refrigerator. Smoke the sausages over very low coals in a covered barbecue for 4 to 6 hours (or in a smokehouse for 2 to 3 days). Makes about 4 pounds of sausages.

Slice thinly for an open-faced sandwich topping or brown in butter as a main course. Serve with Finnish-style mustard.

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Karoo Boerevors

Amount	Measure	Ingredient -- Preparation Method
500	gram	Boned beef
500	gram	Boned pork
1	kilogram	mutton
1	milliliter	coriander
1	milliliter	ground cloves
14	grams	fine salt
2	milliliters	freshly ground black pepper
250	gram	bacon
15	milliliters	sweet red wine
25	milliliters	wine vinegar
15	milliliters	brandy
60	grams	pork casing

Cut meat into 50 mm blocks Mix in herbs Cut bacon into 3mm blocks and add to mixture Mix wine, vinegar and brandy. Sprinkle over mixture. Mix lightly and stuff casing. Cut into pieces only when ready to cook. The boerevors shrinks approx. 30% in cooking so cut pieces at least 6 inches long.

Kestomakkara

Amount	Measure	Ingredient -- Preparation Method
2	pounds	lean ground beef
3/4	pound	lean ground pork
1	pound	side pork -- unsalted, cut in -- 1/4-inch cubes
3	teaspoons	salt
1	teaspoon	black pepper
1	teaspoon	allspice
1/4	teaspoon	ground cloves
1	teaspoon	sugar
1/4	cup	beer -- cognac, or brandy
1	tablespoon	sugar
1 1/2	tablespoons	salt
1	teaspoon	saltpeter -- (optional)

Combine beef, ground pork, salt, pepper, allspice, cloves, 1 teaspoon sugar, and beer, cognac, or brandy; mix thoroughly. Knead until very smooth. Add side pork, kneading it in very well. If mixture seems dry, add water until it is the consistency of a meat loaf mixture. Put mixture into sausage press, pastry bag, or large cookie press, and press into sausage casings, packing it in well, so that there are no air bubbles. Tie in 4-inch lengths with string.

Rub sausages with a mixture of 1 1/2 tablespoons salt, 1 tablespoon sugar, and 1 teaspoon saltpeter. Cover and refrigerate for 2 days, turning sausages as a brine collects in the pan. Remove from brine, rinse, and smoke in meat smokehouse or over very low coals on covered barbecue for 3 to 4 hours, adding dampened hickory chips to fire, which should be low so that sausages neither break nor burn. Refrigerate, freeze, or serve immediately. Slice to serve. Makes about 4 pounds of sausage.

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Kielbasa Sausage

Amount	Measure	Ingredient -- Preparation Method
1 1/2	pounds	pork -- ground
1/2	pound	ground beef
3	centiliters	garlic -- minced
1	tablespoon	salt
1 1/4	teaspoons	black pepper -- coarsely ground
2	teaspoons	brown sugar
3/4	teaspoon	marjoram
1/2	teaspoon	allspice
1/4	teaspoon	liquid Barbecue Smoke -- (R), optional
2	tablespoons	textured vegetable protein plus
1/4	cup	water -- optional
		sausage casings

Knead together the pork, beef, and garlic in a large bowl. Combine the remaining ingredients in another bowl, then combine both mixtures, thoroughly kneading the flavorings into the meat. Stuff the casings to form 18 to 24-inch links, then tie the two ends together, forming a ring. Refrigerate overnight to blend the flavors before cooking in your favorite manner. Kielbasa may also be smoked.

Yield: 2 pounds or about 12 to 14 sausages.

Kit's Chorizo

Amount	Measure	Ingredient -- Preparation Method
2	pounds	pork butt
1/2	pound	pork fat
6		feet pork casings -- if stuffing
1	tablespoon	cider vinegar
1/2	cup	red wine
6	centiliters	garlic -- pressed
2	tablespoons	good chili powder
2	teaspoons	cayenne
1 1/2	teaspoons	Mexican oregano
1 1/2	teaspoons	salt
1	teaspoon	ground cumin

Grind the pork and fat on the smaller disk. Mix in other ingredients. If stuffing, tie off in 8 inch lengths. Cover with plastic wrap and refrigerate overnight. Otherwise, form into patties and freeze separated by wax paper.

Knockwurst

Amount	Measure	Ingredient -- Preparation Method
1	pint	ice water
6	tablespoons	salt
2	teaspoons	Prague Powder No. 1
1	tablespoon	mace
1	teaspoon	coriander
1	teaspoon	garlic powder
3	pounds	pork trimmings
7	pounds	boneless veal
2	cups	non-fat dry milk
4	tablespoons	powdered dextrose
5	tablespoons	ground white pepper
1/2	teaspoon	ground allspice
2	tablespoons	paprika

GRINDING & STUFFING

Grind all the meat through a 1/8" grinder plate, add all the ingredients and mix well. Sausage should then be stuffed into r 38-42mm hog casings. Sausage should then be placed on smokesticks, properly spaced.

SMOKING

Knockwurst is placed in a smokehouse that is preheated 130-135 degrees F. with dampers wide open. Keep at this temperature for about 1 hour or until the product is fully dry. Smokehouse temperature then should be raised to about 150 degrees F. while applying smoke and held there for 1 hour, or until the desired color is obtained. You may increase smoker temperature to 165 degrees F. and cook until internal temperature reaches 152 degrees F. without smoke, or you may remove to the cooker until the 152 degrees F. is obtained internally. If you are cooking in water, be sure the water temperature is not over 165 degrees F.

NOTE: Knockwurst usually is not smoked very dark; however, this is optional.

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Contributor: KNOCKWURST

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Linguica

Amount	Measure	Ingredient -- Preparation Method
1 1/2	teaspoons	salt
1/4	teaspoon	black pepper
2	teaspoons	sweet paprika
1	teaspoon	fresh rosemary -- well minced
2	centiliters	garlic -- crushed and minced
1 1/2	tablespoons	white vinegar
1	pound	lean pork -- coarsely ground
1/4	pound	pork fat -- coarsely ground

Knead pork and pork fat together. Mix other ingredients together, and knead into pork mixture. Stuff firmly into casings and tie off into desired lengths. Prick any air pockets with a pin. Smoke as desired or use fresh.

LAZY-LINGUICA:

Add 1-3/4 teaspoons sweet paprika, 1 scant teaspoon fresh rosemary, 4 teaspoons vinegar and 2 small cloves garlic per pound of bulk pork sausage.

Traditional uses: simmer with beans, include in mixed grill, add to tapas potato omelets (tortillas), bake in bread (hornazo), or use in potato-kale soup (caldo verde).

NOTES : LONGANIZA/LINGUICA "The Spanish longaniza is usually served fresh, while the Portuguese linguica is frequently smoked. It's traditionally stuffed into the narrow sheep casings, but you can also use the more easily obtainable hog casings. There are several companies in America who make linguica, especially in New England where many Portuguese immigrants settled. Linguica are even included in many traditional New England clambakes. "

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Lithuanian Kielbasa No 1

Amount	Measure	Ingredient -- Preparation Method
15	pounds	lean pork butt
5	pounds	lean ground beef
1	pound	veal -- (cubed)
1	tablespoon	garlic salt
1	teaspoon	black pepper
1 1/2	teaspoons	salt
2	tablespoons	mustard seed
1		he garlic cloves
1	quart	water -- chilld
1/2	teaspoon	Paprika

Grind all meat together with meat grinder using a large hole setting. Crush garlic and mix with other seasonings into ground meats. Knead together thoroughly. Knead in the quart of water slowly until all is absorbed. Soak sausage casings in cold water with several changes of water to loosen them. Put casings on funnel end of sausage stuffer. Tie end of casing. Put meat in stuffer and crank and fill casing.

Prick casings liberally to let air escape before placing in oven. Bake at 325 F for 1 hr. Add water in bottom of pan as needed.

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Lithuanian Kielbasa No 2

Amount	Measure	Ingredient -- Preparation Method
5	pounds	pork butts -- coarsely ground
1	teaspoon	whole mustard seeds -- pulverized
1	teaspoon	whole allspice
1/2	teaspoon	whole black peppercorns
1/2	large	onion
1	large	clove garlic -- finely minced
1/4	cup	sea salt
1/2	cup	water

Mix thoroughly, and stuff into casings. Poach or boil for 20 minutes. Makes 6-8 servings.

Liver-Sage Sausage

Amount	Measure	Ingredient	Preparation Method
1/2	pound	Veal	
1/2	pound	Chicken liver	
4	tablespoons	Fresh sage	
2	tablespoons	Garlic	
1/4	cup	Capers	
1/4	quart	Black pepper	
1/2	cup	Dry white wine	
1/2	pound	Bacon	
		Sausage	

IN A MIXING BOWL, combine veal or pork and the chicken livers with the sage, garlic, capers, pepper and white wine. Cover and place in the refrigerator for 4 hours, or up to 12 hours. Remove the mixture from the refrigerator, and add the bacon. Pass the mixture through a meat grinder fitted with medium holes or place in a food processor and pulse until well combined, but not quite smooth. Stuff the mixture into sausage casings, forming one long sausage or form into patties. To cook, place the sausages on a hot grill or under a preheated broiler. Grill 5 to 6 minutes on each side.

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Medisterpolse

Amount	Measure	Ingredient	Preparation Method
4	pounds	lean pork	
1	pound	side pork	
1	large	onion -- grated	
1	cup	stock	
1	teaspoon	black pepper	
1	tablespoon	salt	
1/2	teaspoon	allspice	
1/2	teaspoon	ground cloves	

Grind meat three to five times. Add onion and seasonings, and mix well, adding stock a little at a time. Fill into small (lamb, pork, or small beef) casings, not too firmly.

Minnesota Fresh Bratwurst

Amount	Measure	Ingredient -- Preparation Method
5	pounds	pork butt -- trimmed of fat
5	pounds	veal -- lean, all cuts
1	pint	whole milk
1	ounce	fine salt
1	tablespoon	black pepper
1	tablespoon	powdered dextrose
1	teaspoon	ground mace
1	teaspoon	ground coriander
1	teaspoon	ground nutmeg
		hog casings

Grind pork and veal through 3/8" plate. Chill for 1 hour in shallow pan. Mix spices into milk and stir to dissolve. Pour over meat and mix thoroughly. Stuff casings and tie off at 4". Refrigerate sausages overnight to develop flavor. Boil some beer and remove from heat. Add sausages and allow to stand 10-30 minutes before grilling.

*Powdered dextrose is also known as corn or priming sugar and can be found in homebrew supply shops.

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Otis Boyd's Famous Hot Link Sausage

Amount	Measure	Ingredient -- Preparation Method
2 1/2	pounds	ground pork -- (shoulder cut)
2 1/2	pounds	ground beef -- (brisket, round, or -- sirloin)
2	teaspoons	dried sage
2	teaspoons	crushed red pepper
2	teaspoons	paprika
2	teaspoons	ground cumin
2	teaspoons	dried sweet basil
2	teaspoons	aniseed
2	teaspoons	dried oregano
1	dash	salt and ground black pepper

Mix the meats with the spices. For sausage links, attach 2 1/4-inch sausage casings to the stuffer nozzle on a hand meat grinder. Stuff the casings to the desired length, cut the links, and secure the ends with string. Barbecue at 225F for 2 hours or slow-smoke at 185deg F for 4 hours. For sausage patties, form the meat mixture into a roll and cover with wax paper. Slice the roll into patties and peel off the wax paper. Patties can be fried or grilled.

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Oxford Sausage Year 1878

Amount	Measure	Ingredient -- Preparation Method
-----	-----	-----
1	pound	young pork -- fat and lean, -- without skin or -- gristle
1	pound	lean veal
1	pound	beef suet
8	ounces	bread crumbs
6		sage leaves -- crumbled
1	tablespoon	pepper
2	teaspoons	salt
		thyme -- marjoram, and -- savory, shred fine

Take one pound of young pork, fat and lean, without skin or gristle; one pound lean veal; one pound of beef suet. Chop them finely together. Mix well with half a pound of bread crumbs; six sage leaves, crumbled; a teaspoon of pepper; two of salt; and some thyme, marjoram, and savory shred fine, pack into 1 inch pig skins

Oxford Sausage Year 1977

Amount	Measure	Ingredient -- Preparation Method
-----	-----	-----
2	pounds	boneless pork -- coarsely chopped or -- ground
2	pounds	beef suet -- finely chopped or -- ground
1	teaspoon	grated lemon peel
8	cups	fresh bread crumbs
1	tablespoon	salt
1	tablespoon	chopped mixed herbs
2	tablespoons	mixed fresh sage and thyme
2	teaspoons	pepper
2	teaspoons	grated nutmeg

(1878). Take one pound of young pork, fat and lean, without skin or gristle; one pound lean veal; one pound of beef suet. Chop them finely together. Mix well with half a pound of bread crumbs; six sage leaves, crumbled; a teaspoon of pepper; two of salt; and some thyme, marjoram, and savory shred fine.

OXFORD SAUSAGE (1977). Take 2 lbs. of boneless pork, coarsely chopped or ground; 2 lbs. of beef suet, finely chopped or ground; 1 Tbs. grated lemon peel; 8 cups fresh bread crumbs; 1 Tbs. salt; 1 Tbs. chopped mixed herbs; 2 Tbs. mixed fresh sage and thyme; 2 teaspoons pepper and 2 teaspoons grated nutmeg. Combine thoroughly.

Finally, of course, you can substitute American sausages. This works out satisfactorily enough, but beware: the one advantage of bread crumbs in sausage is that they absorb (and replace) fat that is otherwise rendered. Thus, American sausages, which tend toward fatness as their cousins do to starch, must be pricked and precooked in some recipes to sweat out excess fat.

Potato Pork Sausage

Amount	Measure	Ingredient -- Preparation Method
5	pounds	ground pork shoulder
5	pounds	ground raw potatoes
4	tablespoons	salt
1	tablespoon	garlic salt
5	pounds	ground round
3	large	onions -- ground or fine chop
2	tablespoons	black pepper

Combine ingredients and mix well. Stuff in casings. Makes about 17 lb.

Freeze in 1 or 2 lb. pkgs.

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Potato Sausage

Amount	Measure	Ingredient -- Preparation Method
5	pounds	Ground pork shoulder
5	pounds	Ground raw potatoes
4	tablespoons	Salt
1	tablespoon	Garlic salt
5	pounds	Ground round
3	large	Onions -- ground or fine chop
2	tablespoons	Black pepper

Combine ingreds. and mix well. Stuff in casings. Makes about 17 lb. Freeze in 1 or 2 lb. pkgs.

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Richard Schwaninger's Sausage

Amount	Measure	Ingredient	Preparation Method
4	pounds	beef chuck roast	
4	pounds	pork butt -- (boneless)	
		GRIND COARSE	
2	tablespoons	salt	
1 1/2	teaspoons	ground corriander	
1 1/2	teaspoons	white pepper	
1 1/2	teaspoons	mace	
1	teaspoon	ground ginger	
about	1.5 cups	cold water	-- (use enough to get a good "meatloaf" consistency)

Mix well

I stuff them into hog casing and twist by hand.

Smoke for about 3 hours at 115

Simmer in hot (170) water until they float (I just dump them in boiling water taken off the heat and then turn the flame to the smallest it will go).

I like them hot from the pot or cooled and then grilled.

Why, the simmering in water. Well, first off and most importantly, I've always done it that way. I think though, that it takes some of the salt out and gives it a different texture. 2 Tbs salt is a bit much, and indeed when you fry up a test batch, it comes out salty. I usually also do not soak the brined hog casings overnight. I just rinse them out before I use them, this might leave them salty. Also, smoked at 115 doesn't quite cook it, steeping finishes the meat off. Now, I guess you could smoke (at 115) for a while and then raise the temp to, say, the magic 240 and continue for another while. It's just something I've never tried. I really adapted this from what we used to do on the farm in Austria, that is cold smoke and then boil.

Hope you try this and if anyone wants to try smoking the meat all the way, post the results.

MC Formatted by Kurt Lucas <kurtl@navicom.com>

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NOTES :

Contributor: Richard Schwaninger

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Romanian Jewish Beef Sausages

Amount	Measure	Ingredient -- Preparation Method
3	pounds	lean beef chuck
1 1/4	pounds	fatty beef -- (short ribs or -- plate)
1/4	pound	beef suet
5	teaspoons	kosher salt
1	tablespoon	coarsely ground black pepper
2	teaspoons	ground coriander
1	pinch	ground allspice
1	pinch	ground bay leaf
1	pinch	ground cloves
1	teaspoon	dry mustard
2	tablespoons	whole yellow mustard seed
2	tablespoons	minced garlic
2	teaspoons	sugar
1/2	cup	water
		lamb or beef casings -- (we use lamb)

Grind lean beef through food grinder with 3/8 inch plate, fatty beef through 1/4 inch plate. In large bowl, mix ground meat with all other ingredients, except water and casings. Add enough water to allow you to work the spices in, knead till well blended.

Stuff into lamb casings and tie into 5 inch links. Keeps in refrigerator 2-3 days, 2-3 months in the freezer.

Romanian Sausage (Matiti)

Amount	Measure	Ingredient -- Preparation Method
		water
		garlic cloves
1	teaspoon	soda
1 1/2	teaspoons	salt
1	teaspoon	thyme
1/2	teaspoon	basil
1	pound	ground beef
2/3	pound	ground pork

In blender, make a thin water and garlic paste. Add beef stock, salt, soda, and spices. Mix well. Add meats. Mix.

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Contributor: Frugal Gourmet

Sage Breakfast Sausage

Amount	Measure	Ingredient -- Preparation Method
1	pound	ground pork
1 1/2	teaspoons	rubbed sage
1	teaspoon	salt
1/2	teaspoon	poultry seasoning
1/2	teaspoon	pepper
1	pinch	ground allspice

Thoroughly combine all ingredients; shape into six patties. Chill at least 1 hour. Fry in a skillet for 3-4 minutes per side or until browned and no longer pink in the center.

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YIELD: 6 servings

Contributor: Karla Krenik Mayer (ToH Oct/Nov 96)

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Sassy's Sausage

Amount	Measure	Ingredient -- Preparation Method
3	pounds	ground pork shoulder -- add:
2	teaspoons	salt
1 1/2	teaspoons	cumin
1/2	teaspoon	coriander
1/2	teaspoon	garlic
1/2	teaspoon	cayenne

This is what my DH asks for whenever we get fresh ground pork! Cook it up just like patty sausage. Very Southwestern!

Sometimes, just for kicks, I add 1/2 tsp ginger to it. It gives a different heat than the cayenne.

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Scandinavian Potato Sausage

Amount	Measure	Ingredient -- Preparation Method
5	pounds	Ground pork shoulder
5	pounds	Ground raw potatoes
5	pounds	ground beef topside
4	tablespoons	Salt
2	tablespoons	Black pepper
1	tablespoon	Garlic salt
5		Onions -- Large, ground or -- fine chop

Combine ingreds. and mix well. Stuff in casings. Makes about 17 lb. Freeze in 1 or 2 lb. pkgs. When ready to cook, place sausage in skillet in water to cover. Cook slowly until water is all cooked down and sausage browns in its own juice. Takes about 1 hr. Serves a whole bunch.

Sheftalia (Barbeque Sausages)

Amount	Measure	Ingredient -- Preparation Method
500	g	finely ground fatty pork
500	g	finely ground veal or lamb
1	lg	Onion; finely chopped or- grated
1/2	c	finely chopped parsley
2	ts	Salt
250	g	Panna; (caul fat from pig)

Combine pork with veal or lamb, onion, parsley, salt and a generous grinding of black pepper. Dip panna into a bowl of warm water for a minute or two, remove and carefully open out a piece at a time, laying it out flat on work surface. Cut with kitchen scissors into pieces about 10 cm (4 inches) square. Take a good tablespoon of meat mixture and shape into a thick sausage about 5 cm (2 inches) long. Place towards one edge of piece of panna, fold end and sides over meat and roll up firmly. Repeat with remaining ingredients. Thread sausages on flat sword-like skewers, leaving space between them. Number on each skewer depends on their length. Cook over glowing charcoal, turning frequently. Do not place too close to heat as sheftalia must cook fairly slowly so that the inside is well cooked and the outside nicely browned without being burnt. The panna melts during cooking, keeping the meat moist and adding flavor. Excessive flaring of fire can be controlled by a sprinkle of water on the coals. Serve sheftalia as an appetizer or a main course. The British Barbecue Pit : www.britishbarbecue.co.uk

Sicilian Style Turkey Sausage

Amount	Measure	Ingredient -- Preparation Method
5		Feet small hog or sheep casings
5	pounds	Turkey meat-15% fat
2	teaspoons	Whole fennel seed
2	teaspoons	Crushed fennel seed
2	teaspoons	Crushed red pepper-optional
2	teaspoons	Salt -- or to taste
2	teaspoons	Black pepper
1	teaspoon	garlic powder or -- (fresh garlic)
2	centiliters	Very finely minced garlic

Prepare casings. Using fine disk, grind turkey, mix with remaining ingredients and grind again. Stuff into casings and twist off into 3" links. Cook in vegetable oil until browned and cooked through.

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Sicilian-Style Sausage

Amount	Measure	Ingredient -- Preparation Method
5		fe medium hog casings
4	pounds	lean pork butt -- cubed
4	pounds	pork fat -- cubed
5	teaspoons	coarse salt
3	teaspoons	fresh black pepper -- coarse ground
2	cloves	garlic -- finely minced
2 1/2	teaspoons	fennel seed
1	teaspoon	anise seed
		Crushed red pepper to taste

1. Prepare the casings.
2. Grind the meat and fat together through the course disk.
3. Mix the remaining ingredients with the ground meat and fat.
4. Stuff the mixture into casings and twist off into three- or four-inch links.
5. Refrigerate and use within three days [immediately if using store-ground meat as this is not as sanitary as grinding your own], or wrap sausages individually and freeze.

[Note: You might also try adding about 1 T of dry sweet basil and 1 T of dried Italian oregano.]

Smoked Hamburger Salami - Three Versions

Amount	Measure	Ingredient -- Preparation Method

SALAMI #1		
5	pounds	hamburger
5	teaspoons	curing salt***
1 1/2	teaspoons	garlic powder
1 1/2	teaspoons	onion powder
2 1/2	tablespoons	pepper -- black, peppercorns
2	tablespoons	mustard seed -- whole
2	tablespoons	sugar -- brown
3	tablespoons	wine -- dry red
SALAMI #2		
5	pounds	hamburger
5	teaspoons	curing salt***
4	tablespoons	wine -- white, dry
1 1/2	teaspoons	garlic powder
2 1/2	tablespoons	chili powder
1 1/4	teaspoons	cumin -- ground
2	tablespoons	sugar -- brown
SALAMI #3		
5	pounds	hamburger
5	teaspoons	curing salt***
3	tablespoons	wine -- dry, red
1 1/4	teaspoons	garlic powder
2 1/4	tablespoons	mustard seed -- whole
1 1/2	tablespoons	basil -- ground
1 1/2	tablespoons	oregano -- ground
3/4	cup	Parmesan cheese
2	tablespoons	sugar -- brown

Mix all ingredients thoroughly then cover and chill 24 hours or more. Divide into 4 portions. Roll portions into 2 1/3"-3" diameter rolls and wrap with inexpensive large hole nylon net. Tie ends securely with string (net may be omitted, but rolls flatten out during smoking).

Smoke in smoker for 8-12 hours with the fuel of your choice. This assumes a cold smoke. Adjust times accordingly, but make sure salami is done throughout.

Remove from smoker- remove netting and dry thoroughly with paper towel. Wrap in foil and refrigerate up to 3 weeks or freeze up to 6 months. It is so easy to make you don't have to make large quantities and store.

*** Curing Salt (VERY IMPORTANT) Use only 'Tender Quick' or prepared curing salt. Regular salt does not have the flavors, taste or nitrate added to the quick cure and will not bind the meat required to make these recipes successful. You may purchase prepared curing salts sold by Mortons, Lowry's and other companies. Check in your local supermarket near where they have the salt... Other sources would be butcher shops, wine stores and feed stores.

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Smoked Pepperoni Sticks Beef

Amount	Measure	Ingredient -- Preparation Method
10	pounds	lean chuck roast
2	teaspoons	Prague Powder No 1
4	tablespoons	salt
1/4	cup	molasses
1	tablespoon	ground hot pepper
3	tablespoons	ground mustard
1	teaspoon	ground allspice
1	teaspoon	ground black pepper
1	teaspoon	ground white pepper
6	teaspoons	ground anise seed
1/4	cup	powdered milk
1	pint	water -- ice cold
6	ounces	fermento or powdered buttermilk

Grind the meat with a 3/16 inch plate and place it and all ingredients into mixing tub, and mix well. Stuff into casings. I use 20-22 cm collagen or sheep casings. Place the sausages into a 125 degree smoker, with damper wide open and no smoke until casing is dry. Close the damper to about 1/4 and raise temperature to 165 degrees, applying heavy smoke. when internal temperature reaches 145 degrees, remove and rinse with cold water until internal temperature is about 90 to 100 degrees. Hand dry, cut to size and package. This keeps real well frozen (if it lasts long enough). I usually just put in the fridge and let the kids snack on it at home or for school snacks. They tell me all their friends are jealous.

Smoked Pepperoni Sticks Pork

Amount	Measure	Ingredient -- Preparation Method
10	pounds	pork butts
2	teaspoons	Prague Powder No 1
4	tablespoons	salt
1/4	cup	molasses
1	tablespoon	ground hot pepper
3	tablespoons	ground mustard
1	teaspoon	ground allspice
1	teaspoon	ground black pepper
1	teaspoon	ground white pepper
6	teaspoons	ground anise seed
1/4	cup	powdered milk
1	pint	water -- ice cold
6	ounces	fermento or powdered buttermilk

Grind the meat with a 3/16 inch plate and place it and all ingredients into mixing tub, and mix well. Stuff into casings. I use 20-22 cm collagen or sheep casings. Place the sausages into a 125 degree smoker, with damper wide open and no smoke until casing is dry. Close the damper to about 1/4 and raise temperature to 165 degrees, applying heavy smoke. when internal temperature reaches 145 degrees, remove and rinse with cold water until internal temperature is about 90 to 100 degrees. Hand dry, cut to size and package. This keeps real well frozen (if it lasts long enough). I usually just put in the fridge and let the kids snack on it at home or for school snacks. They tell me all their friends are jealous.

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Smoked Turkey Sausage

Amount	Measure	Ingredient -- Preparation Method
3 1/2	pounds	boneless turkey breast
1/2	pound	potatoes -- peeled and -- quartered
1	teaspoon	salt
1	tablespoon	paprika
1 1/2	teaspoons	ground red pepper
1	teaspoon	ground white pepper
1	teaspoon	granulated garlic
1/2	teaspoon	ground sage
1/4	teaspoon	ground nutmeg

Light the smoker, cover, and allow smoke to accumulate.

In a meat grinder or food processor, grind together the turkey and potatoes until coarsly ground. Transfer to a mixing bowl, and add the remaining ingredients, mixing thoroughly. Refrigerate until ready to use.

Soak the sausage casings for 1 hr in a small bowl with enough water to cover. Rinse the casings thoroughly to remove excess salt. Running water through will indicate if there are any holes in the casings. If there are, discard the casing. Place one end on a sausage horn stuffer, taking care not to tear it, tie a knot in the other end and stuff the casing with the turkey mixture. When stuffed, tie a knot to enclose the open end. Place the sausage on the rack in the smoker and smoke for 2 hours, turn and smoke another 2 hrs.

When done, you can either eat as is or refrigerate or freeze for later.

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Swedish Christmas Sausage (Korv)

Amount	Measure	Ingredient -- Preparation Method
6		yards hog casings
		Salt & water
2	cups	mashed potatoes (not seasoned)
3		Me onions finely chopped
3	pounds	lean beef and 3 lb. lean pork ground together
2	teaspoons	ground allspice
3	tablespoons	salt
1	tablespoon	ground pepper g
1		Pi bay leaves -- chopped
1		Pi oregano
1		Pi powdered cloves
2 1/2	cups	beef or pork stock or
2 1/2	cups	scalded milk cooled
1/2	cup	water

Items Needed Before Beginning: kitchen grinder with spout or sausage machine scissors heavy thread or light twine

Get hog casings from your butcher. You may need to order them ahead of time. Pick up casings the day before you make the sausage and soak them overnight in a mild salt brine in your refrigerator. Rinse with cold water before using. Make mashed potatoes (packaged are fine). Chop onions finely and saute in a little Crisco. Do not let brown. Cool. Mix very thoroughly meat, mashed potatoes, onions, allspice, salt, pepper, bay leaves, oregano, powdered cloves and stock. Put a little vegetable oil on spout of grinder or sausage machine. Fry a pinch of mixture in Crisco to test the flavor. Add more seasonings if you need them. Flavor of allspice is important but should be subtle. Mixture should be light. Add more stock if needed. Rinse casings in cold water and cut into 16-inch pieces (approximately). Tie one end of each section. Fill grinder or sausage machine with meat mixture. Ease end of casing (about 2 inches) onto spout. Turn handle slowly. Stop turning 1 1/2 inches from end of casing. Don't pack sausage casing too tightly. Remove from spout and tie second end. Put in Baggies and freeze or refrigerate in a mild salt brine with Saltpeter, not more than 4 or 5 days. To cook, defrost and set oven at 250 degrees. In an open shallow pan, put 2 tablespoons of Crisco and 1/2 cup water (or just 1/2 cup water). Place sausages in pan and cook for 45 minutes. Turn once to brown evenly. At the end of 45 minutes, if not completely browned, turn heat to 350 degrees, but watch sausages so as not to burn them. For dinner, cut in 1 1/2-inch pieces. Serve warm. A side dish of cranberries goes well. They are great as one dish for a buffet. For hors d'oeuvres, cut in 1/2-inch pieces and serve warm, using cocktail picks.

Variations: You may use all pork with the mashed potatoes. You may use 4 pounds of ground beef and 2 pounds of pork, ground together. Instead of mashed potatoes, take 2 cups of barley and stir in hot water. Cook as you would a hot cereal until tender (about 30 minutes). Let cool before adding to meat. These sausages are delicious and ready for company. Note: My husband, our children, Grandmother Jones, who started it all, and I have fun early in December preparing these for the holidays.

The British Barbecue Pit : www.britishbarbecue.co.uk

Swedish Potato Sausage

Amount	Measure	Ingredient -- Preparation Method
4		fe medium casings
1	pound	lean beef
1/2	pound	lean pork
1/2	pound	pork fat
5		potatoes -- large
1		Onion -- large, chopped -- coarsely
1/2	teaspoon	white pepper
1/2	teaspoon	black pepper
1/2	teaspoon	ground allspice
1/2	teaspoon	nutmeg
2	teaspoons	salt
1	clove	garlic -- finely minced

Grind the meats through fine disk. Peel and boil the potatoes for approximately 8 minutes. Just make sure they are still firm in the center or they will not hold up in the sausage making process. Cube potatoes and mix with all other ingredients. Stuff into casings. Boil for 40-50 minutes. Some like to use a broth to boil them in instead of water, like chicken or turkey broth. Eat right away or refrigerate.

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Texas Hill Country Sausage

Amount	Measure	Ingredient -- Preparation Method
4	pounds	pork butt with fat
2	pounds	beef chuck or round -- with fat
1	large	onion -- minced
6	centiliters	garlic -- minced
2	tablespoons	fresh sage -- minced
1	tablespoon	salt
1	tablespoon	fresh ground black pepper
2	tablespoons	crushed red pepper
1	teaspoon	cayenne
4		yards hog casings

Coarse grind the meat. Mix in seasonings. Refrigerate over night. Prepare casings. Stuff to 1" thick, 5" long and tie off. They can be frozen or refrigerated at this time

To smoke: rub sausages with oil. Don't over do it or they get messy and then turn to mush. Smoke at 225 for two hours with oak or mesquite until the skin looks ready to pop.

Source: Smoke and Spice

Texas Smoky Links

Amount	Measure	Ingredient -- Preparation Method
2	pounds	pork butt
1	pound	beef chuck
1	teaspoon	ground coriander
2	teaspoons	ground cumin
2	teaspoons	chopped garlic
1	tablespoon	ground black pepper
2	teaspoons	red pepper flakes
1	teaspoon	Prague Powder #1 -- (curing salt)
1/2	cup	ice water
4	teaspoons	salt
1	pinch	ground allspice
1	pinch	ground cloves

Grind pork 3/8 plate-beef 1/4" plate- mix and stuff in hog casings - 8"links. Hot smoke to 155F or cold smoke at least 12 hours.

Traditional Boervorst

Amount	Measure	Ingredient -- Preparation Method
2	kilograms	prime beef
1	kilogram	pork
20	grams	Coriander
2	milliliters	ground cloves
2	milliliters	ground nutmeg
30	grams	fine salt
5	milliliters	freshly ground black pepper
500	gram	bacon
100	milliliter	vinegar
90	grams	Pork casing

This recipe won First Prize in a National competition and is tried and tested

To prepare coriander: 15ml produces 5ml Place in dry pan, heat and stir until light brown. Grind, sieve to remove husk. Grind remainder to a fine powder. Cut meat into 50mm blocks. Mix in with herbs. Mince pork beef and herb mixture. Not too fine. Cut bacon into small blocks. Add vinegar and bacon to minced meat and mix. Stuff casing with mixture. (NOT too tightly).

Turkey Sausage

Amount	Measure	Ingredient -- Preparation Method
1/4	cup	Brandy
1	tablespoon	Chopped fresh thyme -- -OR- 1 ts -Dried thyme
1/2	tablespoon	Ground cloves
1/4	cup	Finely minced onion
1/2	tablespoon	Ground white pepper
1/2	tablespoon	Salt
4	ounces	Bacon
1 1/2	pounds	Ground turkey -- see NOTE
6		Egg whites
2		Feet sausage casings

NOTE: For this sausage, the turkey should be 2 parts dark meat to 1 part white meat. Ground turkey from the supermarket works well in this recipe.

COMBINE BRANDY, THYME, CLOVES, onion, pepper and salt in a small saucepan and place over medium heat. Cook 3 minutes, then scrape into the bowl of a food processor. Add the bacon and puree until smooth. Place the mixture in a mixing bowl, add the ground turkey and egg whites and mix well. Stuff the mixture into casings or form into patties. Grill or cook sausages and serve immediately.

Ukranian Kielbasa

Amount	Measure	Ingredient -- Preparation Method
12	pounds	lean pork butt
5	pounds	lean ground beef
1	pound	veal -- (cubed)
1	tablespoon	garlic salt
1	teaspoon	black pepper
1	tablespoon	salt
1	tablespoon	mustard seed
1		he garlic cloves
1	quart	water
1/2	teaspoon	paprika

Grind all meat together with meat grinder using a large hole setting. Crush garlic and mix with other seasonings into ground meats. Knead together thoroughly. Knead in the quart of water slowly until all is absorbed. Soak sausage casings in cold water with several changes of water to loosen them. Put casings on funnel end of sausage stuffer. Tie end of casing. Put meat in stuffer and crank and fill casing.

Prick casings liberally to let air escape before placing in oven.

Bake at 325 F for 1 hr. Add water in bottom of pan as needed.

Vienna Sausage (Weiner Wuerstchen)

Amount	Measure	Ingredient	-- Preparation Method
4	pounds	Lean beef	
4	pounds	Lean veal	
2	pounds	Lean pork	
1	pint	Ice water	
2	teaspoons	Prague Powder No. 1	
1	ounce	Powdered dextrose	
2 3/4	ounces	Wheat flour	
3 3/4	ounces	Salt	
1	tablespoon	Ground nutmeg	
1	teaspoon	Ground coriander	
1/2	teaspoon	Ground cardamon	
1/2	teaspoon	Ground cloves	

** The reference to ounces for the dextrose, flour, and salt is ounces of weight, not volume.

Grind the meat through a 1/8" grinder plate. Add the remaining ingredients, except water, mixing thoroughly. Place the meat in a meat processor and emulsify it, adding the water as you go along.

Stuff the mixture into 24-26mm sheep casings. Hang at room temperature for 30-40 minutes until dry.

Place in an oven at 150 degrees F. and hold there for 1 hour. Raise the temperature to 165 degrees F., holding until internal temperature reaches 152 degrees F.

Vienna sausage is not smoked, but I use my smoker instead of the oven, anyway.

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Weisswurst

Amount	Measure	Ingredient -- Preparation Method
5	pounds	veal
5	pounds	lean pork butt
3 1/2	ounces	non-fat dry milk
3 1/2	ounces	salt
3 1/2	ounces	soy protein concentrate
1	teaspoon	onion powder
1	teaspoon	dry parsley
1	teaspoon	ground celery seeds
1	teaspoon	mace
1	tablespoon	ground white pepper
1	ounce	powdered dextrose
1	quart	ice water

Grind meat through a 1/4" or 3/8" grinder plate. Add all the ingredients except the water and mix thoroughly until evenly distributed. Then place the meat in the food processor, adding the water as you go along. This will help emulsify the meat.

Stuff into a 32-35mm hog casing and make into 5" to 6" links. Place into 160 degrees F. water and cook until an internal temperature of 150 degrees F. is attained. Then shower the sausage with cool water until the internal temperature falls to 75 degrees F. Place in cooler overnight before using.

Westfalia Ham Sausage (Dry Cured)

Amount	Measure	Ingredient -- Preparation Method
2 1/2	pounds	2 1/2 lbs. lean beef
2 1/2	pounds	frozen fresh bacon
5	pounds	lean pork
1/4	ounce	black pepper -- freshly ground
2	ounces	powdered dextrose
5 1/2	ounces	salt
2	teaspoons	prague powder No 2
2	ounces	corn syrup solids
1/2	ounce	good rum

Remove bacon rind and then freeze the bacon at about 26-28 degrees F. Then remove the bacon from the freezer and cube it into 1" squares. Grind the lean pork and beef through a 3/8" grinder plate. Thoroughly mix the frozen bacon and meat with the remaining ingredients. Then stuff into protein-lined fibrous casing (3 1/2" x 24") or a hog bung.

Let the ham sausage cure at 65-70 degrees F. for about 48 hours with a relative humidity of 70-80%. Put sausage in a cooler at 45-50 degrees F. with a relative humidity of 70-75%. Store sausage for 70-80 days before using.

White Pork Sausage (Boudin Blanc De Liege)

Amount	Measure	Ingredient -- Preparation Method
2	cups	Milk
2	medium	Onions -- chopped
2	medium	Carrots -- chopped
1	large	Celery stalk with leaves -- chopped
6		Fresh parsley sprigs
7	large	Shallots -- minced
1	large	Garlic clove -- crushed
2		Bay leaves -- broken
3 1/2	teaspoons	Salt
2	whole	cloves
	1/2 teaspoon	Freshly ground white pepper
	1/8 teaspoon	Freshly grated nutmeg Pinch of drier
1	tablespoon	Butter
12	ounces	Boneless lean center loin pork -- tri
9	ounces	Fresh pork fat cut from loin -- fresh
3	medium	Eggs
6	tablespoons	All-purpose flour
	1/4 cup	Tawny Port
	1/4 teaspoon	Minced garlic
2 1/2	tablespoons	Currants -- minced
9		Feet sausage casings -- rinsed inside
	1/4 cup	butter -- (1/2 stick)

Bring milk, onions, carrots, celery, parsley, 3 shallots, garlic clove, bay leaves, salt, cloves, pepper, nutmeg and thyme just to boil in heavy 4-quart saucepan over medium heat. Remove from heat, cover and let stand 30 minutes. Refrigerate until mixture is well chilled, about 2 hours. Meanwhile, melt 1 Tbsp butter in heavy small skillet over low heat. Add remaining 4 minced shallots. Cover and cook until very soft, stirring occasionally, about 15 minutes. Puree with on/off turns in processor with pork, pork fat, eggs, flour, Port and 1/4 tsp garlic until smooth. Strain milk into processor, pressing down on solids to extract as much liquid as possible. Blend into puree. Transfer to large bowl. Stir in currants. Refrigerate 1 to 8 hours. (If processor has small capacity, puree in batches.) Cut sausage casings into 3-foot lengths. Tie knot at one end of each. Gather 1 piece around tip of pastry bag fitted with 1/2-inch plain tip. Spoon pork mixture into pastry bag, pressing down to prevent air pockets. Pipe mixture into casing, twisting casing every 6 inches to create individual sausages. Tie knot at end of casing. Repeat with remaining pork and casings. Tie twists in sausage with string. Bring 8 quarts water to boil in stockpot. Remove from heat and add sausages. Return pot to heat, adjusting as necessary to maintain water just below simmer (180 F). Cook until sausages are firm to touch, 20 minutes, turning occasionally. Cool in cold water to retain plumpness. Cut into individual links. (Can be prepared ahead to this point. Wrap and refrigerate up to 3 days or freeze up to 2 months.) Melt butter in heavy skillet over medium heat. Lightly brown sausages on all sides, about 8 minutes total. Serve hot. (Sausage can also be grilled.)

Wieners (Frankfurters)

Amount	Measure	Ingredient	Preparation Method
6	pounds	lean beef	-- (chuck)
4	pounds	lean pork trimmings	
1	pint	ice water	
4	tablespoons	paprika	
1	teaspoon	ground black pepper	
1	teaspoon	ground celery seeds	
1	teaspoon	garlic powder	
2	cups	non-fat dry milk	
2	teaspoons	Prague Powder No. 1	
6	tablespoons	ground mustard	
1	teaspoon	ground white pepper	
1	tablespoon	mace	
8	tablespoons	salt	
4	tablespoons	powdered dextrose	

If you wish, you may use 1 oz. coriander in place of the mace.

Wieners can be made from many different meats, as well as any combination of meats. In some cases, people want to use the leftovers when they butcher their livestock, while others prefer a quality wiener.

GRINDING

For home use, grind all the meat together using a plate with very fine holes. After grinding, mix all the ingredients with water and meat. Mix for 2-3 minutes or until all ingredients are evenly distributed with the meat. After mixing, pack into stuffer using a 24-26mm lamb casing to stuff wieners.

SMOKING AND COOKING

After stuffing, hang wieners on properly spaced smokehouse sticks. Be sure wieners are not touching each other. You may rinse the wieners off with cold water if necessary. Allow wieners to hang at room temperature when using natural casings for stuffing (about 1 hour). When using collagen or synthetic casings, hang at room temperature for about 30 minutes. Wieners should be smoked as follows:

Place into pre-heated smokehouse and dry for approximately 30 minutes. Apply heavy smudge for approximately 1 1/2 hours, gradually raise smokehouse temperature to 165 degrees F. and smoke until internal temperature of 138 degrees F. is obtained. Transfer to steam cabinet cooker and cook at 165 degrees F. for 5-10 minutes, or until an internal temperature of 152-155 degrees F. is obtained. Spot-check various wieners to be sure that these temperatures are obtained.

If you do not have a steam cabinet, you may leave the wieners in the smokehouse at 165 degrees F. until you obtain 152 degrees F. internally.

After smoking or cooking, the wieners should be quickly showered with cool water for about 10 minutes or until the internal temperature is reduced to 100-110 degrees F. After showering with cold water, allow

wieners to chill and dry at room temperature or until desired bloom is obtained.

CHILLING

Wieners should be placed in 45-50 degrees F. cooler and chilled until product has reached an internal temperature of 50 degrees F.

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Willard's Country Sausage

Amount	Measure	Ingredient -- Preparation Method
2	pounds	Lean Pork
2	teaspoons	Salt
2	teaspoons	Sage
1 1/2	teaspoons	GRrond Blake Pepper
1/2	teaspoon	Red Pepper
1 1/2	teaspoons	Brown Suger

Mix all ingredients well, chill then stuff in to casings.

SCHEDULE 2
Regulation 4(1) and (2)

RESERVED DESCRIPTIONS

Column 1	Column 2			Column 3
Name of Food	Meat or Cured Meat Content Requirements			Additional Requirements
	The food shall contain not less than the indicated percentage of meat, where the meat ingredient consists of the following:			
	Meat or, as the case may be, cured meat from pigs only	Meat or, as the case may be, cured meat from birds only, rabbits only, or a combination of birds and rabbits only	Meat or, as the case may be, cured meat from other species or other mixtures of meat	

<p>1. Burger - <i>whether or not forming part of another word, but excluding any name falling within items 2 or 3 of this Schedule.</i></p>	67%	55%	62%	<p>1. Where the name "hamburger" is used, the meat used in the preparation of the food must be beef, pork or a mixture of both.</p> <p>2. Where either of the names "burger" or "economy burger" is qualified by the name of a type of cured meat, the food must contain a percentage of meat of the type from which the named type of cured meat is prepared at least equal to the minimum required meat content for that food.</p> <p>3. Where any of the names "burger", "economy burger" or "hamburger" is qualified by the name of a type of meat, the food must contain a percentage of that named meat at least equal to the minimum required meat content for that food.</p> <p>4. Where any of the names "burger", "economy burger" or "hamburger" are used to refer to a compound ingredient consisting of a meat mixture and other ingredients, such as a bread roll, these requirements shall apply only to the meat mixture, as if the meat mixture were the meat product in the labelling or advertising of which the name was used as the name of the food.</p>
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2. Economy Burger - <i>whether or not "burger" forms part of another word.</i>	50%	41%	47%	
3. Hamburger - <i>whether or not forming part of another word.</i>	67%	Not applicable	62%	
4. Chopped X, <i>where being inserted in place of "X" the name "meat" or "cured meat" or the name of a type of meat or cured meat, whether or not here is also included the name of a type of meat</i>	75%	62%	70%	No additional requirement
5. Corned X, <i>where being inserted in place of "X" the name "meat" or the name of a type of meat, unless qualified by words which include the name of a food other than meat</i>	120%	120%	120%	<ol style="list-style-type: none"> 1. The food shall consist wholly of meat that has been corned. 2. Where the name of the food includes the name of a type of meat, the meat used in the preparation of the food shall be wholly of the named type. 3. The total fat content of the food shall not exceed 15%.

Melton Mowbray pie Game pie				
Based on the weight of the ingredients when the food is uncooked	12.5%	12.5%	12.5%	
But if the food weighs - not more than 200 g. and not less than 100 g.	11%	11%	11%	
less than 100 g.	10%	10%	10%	
8. Scottish pie or Scotch pie				No additional requirement
Based on the weight of the ingredients when the food is uncooked	10%	10%	10%	
6. Luncheon meat Luncheon X, there being inserted in place of "X" the name of a type of meat or cured meat	67%	55%	62%	No additional requirement
7. Meat pie Meat pudding <i>The name "pie" or "pudding" qualified by the name of a type of meat or cured meat unless qualified also by the name of a food other than meat or cured meat</i>				1. Where the name "Melton Mowbray pie" is used, the meat used in the preparation of the food must be meat from pigs only.

<p>9. The name "pie" or pudding qualified by the words "meat" or "cured meat" or by the name of a type of meat or cured meat and also qualified by the name of a food other than meat or cured meat -</p>				No additional requirement
<p>Where the former (meat-related) qualification precedes the latter</p>	7%	7%	7%	
<p>Where the latter (non-meat-related) qualification precedes the former</p>	6%	6%	6%	
<p>Based on the weight of the ingredients when the food is uncooked</p>				

10. Pasty or Pastie Bridie Sausage roll				No additional requirement
Based on the weight of the ingredients when the food is uncooked	6%	6%	6%	
11. Sausage (excluding the name 'sausage' when qualified by the words 'liver' or 'tongue' or both), link, chipolata or sausage meat.				No additional requirement
<i>Where the name is qualified by the name 'pork' but not by the name of any other type of meat</i>	42%	Not applicable	Not applicable	
<i>In all other cases</i>	32%	26%	30%	

Note: The meat or cured meat content requirements specified in this Schedule are calculated by weight. In relation to items 1 to 6 and 11 they are based, subject to regulation 4(2)(a)(ii), on the weight of the food concerned as it is labelled or, as the case may be, advertised.