

Sausages



Deejay's Recipe Cards

**150 Sausage Recipes**

<http://www.deejassmokepit.net>

## NOTE:

When using recipes which include cures such as  
Prague Cure #1, Prague Cure #2  
Tender Quick or Fermento to name a few  
Always follow product recommendations for a  
specified amount of meat not amounts listed in  
recipe ingredients

<http://www.deejassmokepit.net>

# Sausages

## ANDOUILLE



5 pounds pork butt, cut into 2-inch chunks

1 tablespoon cracked black pepper

2 teaspoons cayenne pepper

2 tablespoons kosher salt      3 tablespoons paprika

2 tablespoons garlic, minced    1/4 teaspoon mace, ground

1 teaspoon red pepper flakes

1/2 teaspoon thyme    2 tablespoons sugar

1/2 cup cold water

6 feet wide hog casings

Mix the garlic, salt, spices and sugar in a small bowl. Separate meat and fat into two bowls and rub each thoroughly with the spice mixture. Cover and let sit overnight in refrigerator.

Grind the fat in the meat grinder fitted with a 1/4 inch plate. Grind the lean meat using the 3/8 inch plate. Mix the meat in a bowl, add the cold water and knead until water is absorbed and the spices are well blended. Stuff the mixture into wide hog casings.

Dry sausages in a cool place for 2 hours and hot smoke. Ready to eat after hot smoking.

# Sausages

## TURKEY ANDOUILLE

2 lbs ground turkey  
3/4 teaspoon black pepper  
1/4 teaspoon mace  
3/4 teaspoon cayenne  
3/4 teaspoon chili powder  
4 tablespoon onion minced  
3/8 teaspoon garlic powder  
1/4 cup water

2 teaspoons salt  
1/4 teaspoon allspice  
3/4 teaspoon thyme



## Directions:

Mix ingredients well and stuff into casings or roll into 1/2 lb rolls and wrap in plastic wrap and freeze. Can be sliced into rounds and cooked in frying pan, or broken up and used to flavor other dishes.

# Sausages

## ALL BEEF HOTDOGS



20 lbs. beef chuck trimmings  
1/8 lb. dried marjoram  
30 lbs. veal flank, briskets, or trimmings  
cracked ice or ice water  
1/4 lb. sugar  
1/2 lb. frankfurter sausage seasoning  
1 oz. garlic compound flour  
1/8 lb. ground allspice  
1 lb. salt

## Directions:

Trim meats thoroughly, removing all skin, sinews, blood clot, and bones, but leaving the fat. Put beef through 5/16 inch plate of grinder, and veal through 1/8 inch plate. Put meats into mixer and mix, gradually adding ice or ice water and enough flour to reach desired consistency. Then mix in remaining ingredients. Stuff into narrow beef round casings or wide sheep casing, and tie with twine into links about 4 inches long. Cut in lengths of four links each, and smoke at medium heat until they are a bright reddish brown, and cook for about 10 minutes at 155 to 160 degrees.



# Sausages

## AMERICAN BEEF SAUSAGE



- 6 lbs. lean ground beef
- 2 teaspoon. sage
- 3 teaspoon salt
- 1 1/2 teaspoon freshly ground black pepper
- 1 teaspoon cayenne
- 3 cup bread crumbs
- 4 tablespoons parsley, chopped
- 2 beaten eggs
- 1 cup water

## Directions:

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.

# Sausages

## AMISH BOLOGNA

- 3 pounds hamburger
- 3 tablespoons Morton's Tender Quick
- 1 cup water
- 1/8 teaspoon garlic powder
- 1/2 teaspoon onion powder



## Directions:

Mix well. Roll into 2 rolls. Wrap in plastic wrap; put in refrigerator 24 hours.

Put on greased pan. Bake 1 hour at 300 degrees F, turning meat once halfway through baking time.

# Sausages

## TRAIL BOLOGNA

6 lbs. lean beef

4 lbs. pork

2 level teaspoon prague powder #1

2 tablespoons ground white pepper

1 tablespoons paprika

1 tablespoons ground nutmeg

1 tablespoons allspice

1 tablespoons. onion powder

3/4 oz. powdered dextrose

1 3/4 ozs. Fermento

3 1/2 ozs. salt

3/4 oz. corn syrup solids



## Directions:

Grind meat, add the remaining ingredients and mix thoroughly. Then place the meat in containers or tubs and pack tightly to eliminate air pockets. Do not pack more than 6" high. Then place the mixture in a cooler at 45-50 degrees F. for 48 hours. Regrind it through a 3/8" grinder plate and stuff. Chill for 12 hours.

Smoke in a 120 degree F. smoker until it starts to take on a brown color, with draft and damper 1/2 open. Increase the temperature to 170 degrees F. and keep the sausage there until an internal temperature of 158 degrees F.

# Sausages

## CHICKEN BRATWURST

- 3 lbs chicken meat
- 1/2 teaspoon allspice
- 3/4 teaspoon caraway seeds, crushed
- 3/4 teaspoon dried marjoram
- 1 teaspoon finely ground white pepper
- 1 teaspoon salt, or to taste
- 3 feet of 1 1/2" diameter hog or sheep casings



## Directions:

Prepare the casings and grind the meat through a small disk. Mix the remaining ingredients with the meat. Chill the mixture for thirty minutes in the refrigerator. Grind through a small disk and stuff into casings. Refrigerate for up to two days or freeze.



# Sausages

## GERMAN BRATWURST



25 Lbs. Meat 80-85% lean

12 oz. Ice Water or

8 oz. Ice and 4 oz. Dark Beer

5 oz Salt

2 oz Dextrose or Brown Sugar

2 1/2 tablespoons Ginger

2 1/2 tablespoons Onion Powder

2 1/2 tablespoons Coriander

2 1/2 tablespoons Nutmeg

1 oz White Pepper

2 1/2 tablespoons Mace

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.

You can stuff into 32-35 mm hog casing or 35-mm collagen casing. If you prefer you can also make bulk or patties.

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# Sausages

## SHEBOYGAN BRATWURST

1 1/2 lbs pork butt

1/2 lb beef

1 tablespoons salt

1 teaspoon sugar

1 teaspoon fresh ground pepper

1 teaspoon ground mace

1 teaspoon ground caraway

1/2 teaspoon ground ginger

1/2 cup milk

1/2 lb chicken thighs

1/2 lb pork back fat



## Directions:

Mix the meats, fat, and seasonings in large bowl. Grind finely through 1/8 inch plate. Add milk and knead till spices are mixed well into meat.

Stuff into casings and tie into 5 inch links. Leave raw or poach 20 minutes before storing.

# Sausages

## BROWN 'N' SERVE SAUSAGE



- 1 lb Lean ground pork
- 1/4 cup Cracker crumbs
- 1/4 cup Water
- 1 tablespoons Sage
- 1 tablespoons Salt
- 1/2 teaspoon Thyme
- 1/2 teaspoon Oregano
- 1/4 teaspoon Freshly ground pepper
- 1 pinch Ground cloves

Combine ground pork and cracker crumbs. Stir in water, sage, salt, thyme, oregano, pepper and cloves. Mix until thoroughly combined.

Stuff into 4" casing and smoke for 3 hours at 200 degree F. Or fry until slightly brown. Drain on paper towels and freeze until ready to use.

# Sausages

## CABBAGE SAUSAGE

10 lb Coarsely ground pork Shoulder  
10 lb Coarsely ground cabbage  
3 lb Onion  
Paprika to color  
Salt and pepper to taste



Directions:

Mix well and stuff into casings.

Tie off at 4" intervals. Can be frozen. Can add 1 hot pepper.

Traditionally served as sandwiches on Christmas eve.



# Sausages

## CAPRICOLLA HAM



### Meat

8 to 9 lbs well trimmed Pork Butt

3 tablespoons Salt

2 tablespoons White Sugar

1 tablespoon Amesphos

2 teaspoons White Pepper

1 teaspoon Garlic Powder

2 teaspoons Corriander

1 teaspoon Mace

2 teaspoons Citric Acid

1/2 teaspoons Juniper Berries

Prague Powder #1

### Rub

2 tablespoons Paprika

1 tablespoon Crushed Fennel Seeds

2 tablespoons Black pepper

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Chill meat until stiff, trim most of the fat. Cut into strips 1 inch wide, 2 inches across and 2 inches long. Premix spices and then add to meat. Mix well! Refrigerate meat mixture for 24 hours in an air tight plastic bag. Next day: Dust meat with 1/2 tablespoon of unflavored gelatin powder Lay meat mixture about the size of your casing on plastic wrap and dust with pepper and fennel mixture all the way around the meat. Roll meat to help shape sausage. Stuff into 4" to\_ 5" artificial casing. Prick surface of casing to release air. Roll to shape pack meat down and to remove air pockets. Bake at 180°F degrees for about 4 hours to achieve an internal temperature 152°F.

# Sausages

## CHAURICE CREOLE SAUSAGE



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

1/2 teaspoon chili powder

1 teaspoon crushed red pepper

2 teaspoons crushed thyme

5 tablespoons parsley

3 yards small sausage casing

3 crushed bay leaves

1/2 teaspoon allspice

8 teaspoons salt

2 teaspoons ground red pepper

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## Directions:

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.

Make into patties, and use within three days or freeze. Also, you can stuff the Chaurice into casings; make each sausage about six inches in length.

# Sausages CHICKEN AND APPLE SAUSAGE



3.5 lbs boned chicken thighs (Use dark meat)  
3 oz. dried apples                      4 teaspoons kosher salt  
2 teaspoons black pepper              2 teaspoons sage  
1/8 teaspoon cinnamon                1/8 teaspoon nutmeg  
1/4 teaspoon ground ginger          1 cup apple cider  
1 chicken bouillon cube dissolved in 2 Tablespoons boiling water

sausage casings (optional)

## Directions:

In a small non reactive pan, boil down the cider almost to a syrup, about 2 or 3 tablespoons. Cool and reserve.

Grind the boned chicken and skin coarsely.

Add the cider and rest of the ingredients to the ground chicken in a large bowl and blend thoroughly with your hands. Fry up a small patty to test, and correct the seasonings in the rest of the batch.

# Sausages

## CHICKEN LIVER & BACON SAUSAGE



- 1 lb chopped fatty pork
- 1 lb chopped chicken livers
- 1/2 lb fried bacon drained
- 1 large clove garlic finely pressed
- 1 tablespoon salt
- 1 teaspoon black pepper
- 1/4 to 1/2 Cup nutmeg (to taste)

Directions:

Dice chicken livers, pork and bacon. Mix in spices. Stuff into small casings.

The mix is very liquid, but the sausages firm up beautifully as the chopped livers solidify with the heat.



# Sausages

## ROMAN CHICKEN SAUSAGE



- 4 lbs. chicken meat
- 2 teaspoon salt, or to taste
- 2 teaspoon coarsely ground black pepper
- 1 cup onion, finely chopped
- 1/2 cup sweet green pepper, finely chopped
- 1/2 cup freshly grated Romano cheese
- 4 feet 1 1/2" diameter hog or sheep casings

## Directions:

Prepare the casings and grind the chicken through a coarse disk. Mix the chicken with the remaining ingredients. Grind the mixture through a coarse disk and stuff into the casings. Twist off into four-inch links. To cook, sauté in vegetable oil until evenly browned and cooked through.

# Sausages

## CHINESE SAUSAGE LAAP CH'EUNG



2 pounds pork shoulder  
2 pounds pork fat  
1 1/8 grams saltpeter  
3 1/3 grams salt  
2 1/4 grams sugar  
3 grams bean sauce  
3 grams anise seeds  
3 grams cinnamon  
3/4 zest Seville Orange

3 grams hot pepper  
3 grams cloves

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Directions:

Chop the meat, put the spices into some rice wine or brandy, mix, stuff into lamb casings. Smoke of Lychee wood fire.

# Sausages CHORIZO MEXICAN SAUSAGE



- 1 lb ground lean pork
- 1 teaspoon salt
- 2 Tablespoons chili powder
- 1/4 teaspoon cumin
- 1/2 teaspoon oregano
- 2 cloves garlic, pressed
- 2 Tablespoons vinegar

## Directions:

Mix all ingredients. Allow to sit overnight in the refrigerator. You may form into patties as with other sausage, -or (the best way)-

Fry in a pan loose until browned, pour off about half of the liquid, then scramble about six (or more) eggs, and add to the sausage mixture. Heat thoroughly and serve on warmed flour tortillas, with extra salsa if you wish.

# Sausages

## CREOLE HOT SAUSAGE



- 4 lbs lean fresh pork
- 2 lbs pork fat
- 2 teaspoons finely minced garlic
- 1 tablespoon cayenne pepper
- 1 tablespoon freshly ground black pepper
- 2 tablespoons salt
- 1/2 teaspoon ground bay leaf
- 4 teaspoons paprika
- 1/2 teaspoon sugar
- 3 yards sausage casing

Directions:

Grind the pork and fatback to a medium to coarse grind, and mix well with the other ingredients. Stuff into sausage casings, and tie them off so that each sausage is about six inches long. You can omit this step and make sausage patties if you like.

Fresh sausage should be used quickly, and will keep in the refrigerator for three days. You can also freeze it for up to three months.



# Sausages

## CREOLE PORK SAUSAGE

- 7 lbs Fresh pork
- 2 large Onions, chopped
- 1 Clove garlic, crushed
- 2 tablespoons Salt
- 2 teaspoons Freshly ground black pepper
- 1 teaspoons Crushed chili pepper
- 1/2 teaspoons Cayenne pepper
- 3 Sprigs parsley, chopped
- 1/4 teaspoons Powdered bay leaf
- 5 Yards sausage casing
- 1/2 teaspoons Paprika
- 1/2 teaspoons Allspice



Directions:

Grind the pork using the coarse knife of a meat grinder. Add the onions and the garlic and re-grind. 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. Re-feed the mixture into grinder and through the sausage stuffer.

# Sausages

## DUTCH STYLE LIVERWURST



- 1 1/2 lbs Pork Liver (chunk if possible)
- 1 Med Pork Steak (30% lean is best)
- 1 1/2 Cups uncooked Oatmeal
- 1/4 Tablespoons Ground Cloves.
- Salt and Pepper to taste.

Boil the liver and pork steak in separate sauce pans, until well done approximately 20 - 25 minutes each. Remove and drain the pork, leaving the water in the pan, skim off and discard any grease, set pork aside to cool.

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Drain and cool the liver, discard the water.  
Cook the oatmeal in enough of the pork water for a medium consistency - not to dry, discard leftover water. Cut-out and discard any: gristle, veins, or bone from the meats. Cut liver and pork into pieces for food grinder. Grind the liver and pork together into a mixing bowl, add salt, pepper and cloves.  
Stir in some of the oatmeal, continue adding oatmeal and stirring until smooth and well blended, adding water a little at a time.

Cover and refrigerate, until SET or well cooled.

# Sausages

## ENGLISH BANGERS



- 2 tsp. ground white pepper
- 1 tsp. ground ginger
- 1 tsp. sage
- 1 tsp. mace
- 3 ozs. salt (about 6 tbsp.)
- 6 ozs. bread crumbs
- 10 lbs. fat pork butts

Chilled meat 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.

# Sausages

## FENNEL SAUSAGE



- 5 lbs Pork butt, ground coarsely
- 2 Heads garlic, minced
- 1/4 cup Parsley, minced
- 1 tablespoon Fresh oregano, minced -(or 1 t dried)
- 1 tablespoon Fresh thyme (or 1 t dried)
- 2 tablespoons Whole fennel seeds
- 1 teaspoon Pepper, ground
- 1/2 teaspoon Cayenne, ground
- 1 tablespoon Salt                      1 cup Medium-dry white wine
- 9 Feet sausage casing

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Directions:

Mix all the dry seasonings with the pork. Stir. Mix in the wine.

Stuff into casings. Hang at least an hour in a cool dry place and then refrigerate at least overnight. Use within 5 days.



# Sausages

## GENOA SALAMI



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 Tbsp sugar

1 Tbsp white pepper

2 tsp garlic finely minced

1/2 tsp Prague powder number 2 (cure)

4 feet casings

2 Tbsp whole peppercorns

1 tsp ground coriander

1 tsp cardamom

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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# Sausages

## HAMBURGER SALAMI



5 pounds hamburger  
curing salt per package instructions  
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

## Directions:

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.

# Sausages

## HARD SALAMI

- 22 lbs lean meat
- 3 lbs pork fat
- 1 1/4 cups + 1 tablespoon salt
- 1 cup + 3 tablespoons dextrose
- 3 tablespoons ground white pepper
- 2 tablespoons cure
- 1 tablespoon garlic powder



## Directions:

Grind meat and fat through a 1/2-inch plate and mix all ingredients. Re-grind through a 1/8-inch plate. Store the mixture in 6-inch deep trays for 7 days at 45 degrees Fahrenheit. Mix 6 minutes and stuff in fibrous or natural casings. Hold stuffed product for 35 days at 45 degrees Fahrenheit. Fully dried sausages lose 35% of their weight during the drying period which takes approximately 90 days. At the end of the 90-day drying period, hard salami can be smoked if desired.

# Sausages

## HILL COUNTRY SAUSAGE



- 4 lbs pork butt with fat
- 2 lbs beef chuck or round -- with fat
- 1 large onion -- minced
- 6 cloves 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

## Directions:

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.



# Sausages

## ALL BEEF HOTDOGS



- 20 lbs. beef chuck trimmings
- 1/8 lb. dried marjoram
- 30 lbs. veal flank, briskets, or trimmings
- cracked ice or ice water
- 1/4 lb. sugar
- 1/2 lb. frankfurt sausage seasoning
- 1 oz. garlic compound flour
- 1/8 lb. ground allspice
- 1 lb. salt

## Directions:

Trim meats thoroughly, removing all skin, sinews, blood clot, and bones, but leaving the fat. Put beef through 5/16 inch plate of grinder, and veal through 1/8 inch plate. Put meats into mixer and mix, gradually adding ice or ice water and enough flour to reach desired consistency. Then mix in remaining ingredients. Stuff into narrow beef round casings or wide sheep casing, and tie with twine into links about 4 inches long. Cut in lengths of four links each, and smoke at medium heat until they are a bright reddish brown, and cook for about 10 minutes at 155 to 160 degrees.

# Sausages

## HOTDOGS PORK & BEEF



4 lbs. lean pork trimmings (pork butts)

6 lbs. lean beef (chuck)

2 level tsp. Prague Powder No. 1

6 tablespoons ground mustard

1 teaspoon ground black pepper

1 teaspoon ground white pepper

1 teaspoon ground celery seeds

1 teaspoon garlic powder

2 cups non-fat dry milk or soy protein concentrate

4 tablespoons powdered dextrose

1 pint ice water

6 tablespoons salt

4 tablespoons paprika

1 tablespoons mace

## Directions:

Grind meat together using a fine plate. Mix all ingredients with water and meat. Mix for 2-3 minutes or until evenly distributed. Stuff using a 24-26mm lamb casing.

Apply heavy smoke for 1 1/2 hours, gradually raise 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.

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# Sausages

## ITALIAN SAUSAGE



- 2 lbs pork butt -- medium ground
- 2/3 cup freshly grated Parmesan cheese
- 1/2 cup fresh Italian parsley -- well packed
- 1/4 cup dry white wine
- 1 clove garlic, i use 3-4 cloves -- minced
- 1 tablespoon dried basil -- crumbled
- 1 teaspoon hot red chili peppers -- minced
- 1/2 teaspoon salt
- 1/2 teaspoon dried oregano -- crumbled
- 1/4 teaspoon freshly ground pepper

Directions:

Grind the pork butt med to fine. Mix all ingredients together in large bowl. Using sausage stuffer, fill casings twisting off 8 inch links.

Tie and cut. Hang in cool spot until dry, 12 to 14 hours.

# Sausages

## HONEY-CURED BACON



- 1 lb. salt
- 2 ozs. Prague Powder No. 1
- 1 pint of honey

Mix Prague Powder No. 1 and the salt and thoroughly rub into the bacon. Pour honey on the bacon and distributed evenly. Wrap in plastic and placed in a 38 degree F. cooler for about 6 days.

Remove from the cooler and wash well. Excess honey and cure are washed off with luke warm water. Let bacon dry at room temperature for about 30 minutes, then remove to smokehouse preheated to 135 degrees F. Hold in smokehouse until bacon is dry, with dampers wide open. Dampers then are closed to 1/4 open, applying smoke, and held until internal temperature of bacon reaches 127-128 degrees F.

Reduce temperature of smoker to 120 degrees F. and hold until desired color is obtained. Remove and place in cooler overnight before slicing. Be sure that you are using hickory to get the desired flavor of this bacon.



# Sausages

## HOT ITALIAN SAUSAGES



- 2 1/2 teaspoons Coarse (kosher)salt
  - 1/2 teaspoon Whole black peppercorns
  - 2 teaspoons Crushed red pepper
  - 1 tablespoon Paprika
  - 1/2 teaspoons Thyme
  - 1 teaspoons Fennel seeds
  - 1/2 teaspoons Finely minced garlic
  - 1 3/4 lbs Pork, trimmed, lean, 1" dice chilled
  - 1/2 lb Fresh pork fat, 1/2" dice Chilled
- Directions:

## Directions:

Combine dry spices and grind to coarse texture. Mix with garlic in small bowl. Mix meat, fat & spices together in bowl. Grind 1/2 mixture at a time with medium plate.

Knead all together until well mixed. Cover and refrigerate for 12 to 24 hrs.

Refrigerate for 24 hrs, uncovered. Hold in refrigerator for up to 3 days, or freeze for longer storage.

Yield: about. 2 lbs.

# Sausages

## HOT LINKS



- 2 1/2 lb ground pork (shoulder cut)
- 2 1/2 lb 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 anise seed
- 2 teaspoon dried oregano
- Dash salt and ground black pepper

## Directions:

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.

# Sausages

## CHEESY HOT LINKS



- 2 1/2 lb ground pork (shoulder cut)
- 2 1/2 lb ground beef (brisket, round, or sirloin)
- 2 teaspoons dried sage
- 2 teaspoons crushed red pepper
- 2 teaspoons paprika
- 2 teaspoons dried sweet basil
- 2 teaspoons anise seed                      2 teaspoons ground cumin
- 2 teaspoon dried oregano
- 2 Cups High Temperature Cheddar or American Cheese
- Dash salt and ground black pepper

## Directions:

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.

# Sausages

## HUNGARIAN SAUSAGE



- 3 lb pork butt, boneless - cut into large pieces
- 1 lb beef chuck, cut into large pieces
- 1 lb pork fat, fresh - cut into large pieces
- 10 garlic cloves, peeled and crushed (about 2 Tbsp)
- 1 cup water
- 2 Tablespoons salt
- 1/2 Tbsp black pepper, freshly ground
- 3 Tablespoons Hungarian paprika
- 1 teaspoon saltpeter    1/4 Tablespoons cloves, ground
- 1 sausage casing, 1" diameter, 10 feet

Directions:

Coarsely grind the pork, beef, and pork fat. Add all remaining ingredients, except the casings.

Fill the casings and tie them off into about 16" lengths.

Smoker for about 1 hour. Do not allow the temperature of the smoker to go above 150 F. Cool quickly. Allow them to dry for 2 days. They are they ready for use.



# Sausages

## IRISH SAUSAGES



1 1/2 lb Lean pork

Pinch dried sage or marjoram

8 oz Pork fat, without gristle

1 oz White breadcrumbs (optional)

1/2 teaspoon Ground allspice

1/2 teaspoon Ground ginger

1/2 teaspoon mace

1/2 teaspoon cayenne pepper

1 teaspoon Salt

1/2 teaspoon nutmeg

1/2 teaspoon cloves

Fresh-ground pepper

Directions:

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

# Sausages

## ITALIAN BOAR SAUSAGE



### Game Meat Sausages

- 5 feet medium hog casings
- 4 pounds boar meat\*
- 1 pound pork fat \*
- 2 1/2 tsp salt
- 2 tsp black pepper
- 2 tsp crushed fennel seed
- crushed red pepper to taste

Directions:

Game meats tend to have a very strong wild taste to them.

If you like this taste, then use the fat from the game animals. If you prefer a less gamey taste, you will need to use pork or beef fat. Also as I mentioned earlier, bear and boar meat can carry trichinosis. If not going to make a fresh sausage or one that will be thoroughly cooked, you need to prepare it. See other sausage page for details  
Here

# Sausages

## ITALIAN PEPPER SAUSAGE



- |   |                     |
|---|---------------------|
| 4 1/2 lbs. coarse ground pork                 | 4 teaspoons fennel  |
| 1 1/2 lbs. salt pork                          | 1 onion, quartered  |
| 1 Tablespoons crushed red pepper              |                     |
| 1 1/2 Tablespoons freshly ground black pepper |                     |
| 1/2 teaspoons bay leaf, crushed               |                     |
| 1/4 teaspoons coriander                       | 1/4 teaspoons thyme |
| 2 Tablespoons salt                            | 1 cup red wine      |
| 4 Tablespoons paprika                         | 1 clove garlic      |

## Directions:

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.

# Sausages

## ITALIAN TURKEY SAUSAGE



2.5 pounds ground Turkey (see directions)

3 large cloves garlic, crushed

1/8 teaspoon dry basil

1/8 teaspoon dry oregano

1/8 teaspoon cracked rosemary

1/8 teaspoon hot red pepper flakes

1 1/4 teaspoons fennel seed

4 tablespoons beef or chicken stock

1 1/2 teaspoons ground black pepper

1/2 teaspoons salt

2 tablespoons parsley

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Directions:

Course-grind turkey picking out gristle. Grind one more time. Add dry seasonings and blend by hand to mix thoroughly. Add stock and mix again by hand.

Stuff.

You can offset dry sausage by adding an extra two to three tablespoons of broth, or 1/4 cup white wine for the stock. The wine will act as a tenderizer.



# Sausages

## JEWISH BEEF SAUSAGE



- |  |                         |
|--|-------------------------|
| 3 lbs lean beef chuck                      | 1/4 lb beef suet        |
| 1 1/4 lbs fatty beef (short ribs or plate) |                         |
| 5 teaspoons kosher salt                    | pinch allspice          |
| 1 Tablespoons ground black pepper          |                         |
| 2 teaspoons coriander                      | 1 teaspoons dry mustard |
| pinch ground bay leaf                      | 2 teaspoons sugar       |
| pinch cloves                               | 1/2 cup water           |
| 2 Tablespoons whole yellow mustard seed    |                         |
| 2 Tablespoons minced garlic                |                         |
| lamb or beef casings (we use lamb)         |                         |

## Directions:

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.

# Sausages

## KIELBASA SAUSAGE



- 12-15 lbs lean pork butt
- 5 lbs lean ground beef
- 1 lb veal (cubed)
- 1 Tablespoons garlic salt
- 1 teaspoon black pepper
- 1-2 Tablespoons salt
- 2 Tablespoons mustard seed
- 1 head garlic cloves
- 1 quart of water
- Paprika (sprinkle)

Coarsely grind all meat. Crush garlic and mix with other seasonings into the ground meats. Knead together thoroughly. Knead in the quart of water slowly until all is absorbed.

Stuff.

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

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

# Sausages

## KOSHER STYLE SALAMI



- 5 lbs medium ground beef chuck
- 4 Tablespoons salt
- 3 Tablespoons sugar
- 1 Tablespoons black pepper
- 1 Tablespoons paprika
- 2 teaspoons ground ginger
- 1 teaspoon nutmeg
- 8 cloves pressed garlic
- 1 cup white wine (dry, I would think)

## Directions:

Combine all ingredients, mix well and refrigerated for 48 hours. Stuff into fiber or cellulose casing. Cool smoke for 6-8 hours. Slowly increase the temperature to 150 to 160F., or until the internal temperature is 140F. Chill the sausage in cold water and continue to dry (approximately 5-8 weeks).

# Sausages

## KRAUTWURST SAUSAGE



5 lbs ground turkey

2 16 oz cans sauerkraut, do not drain

1 Tablespoons caraway seeds

Directions:

Combine all ingredients. Chill thoroughly. Stuff into hog casings.

Note 1: Chilling the mixture makes it easier to push it through a sausage maker.

Note 2: This combination of ingredients makes the basis of a great meatloaf. Halve the amounts, add an egg and some bread crumbs and bake.



# Sausages

## LAMB SAUSAGE

1 1/2 lbs lamb shoulder  
1 large onion  
1-inch piece of peeled ginger  
3/4 cup finely chopped cilantro  
2 tablespoons curry powder  
1 1/2 teaspoons salt  
1 teaspoons cayenne pepper  
2 eggs  
1 cup bread crumbs

1 1/2 lbs beef chuck  
4 cloves garlic



Directions:

For presentation:

1 - 2 lemons

1 - 2 limes

Grind lamb and beef. Process onion, garlic, and ginger in a food processor until minced. Add cilantro and process to make a paste.

Add to meat with curry, salt, cayenne, and eggs. Mix well, adding up to 1 cup bread crumbs if the mixture is too moist. Stuff into hog casings.

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# Sausages

## LEBANON BOLOGNA



- 10 Lbs. 100% beef chuck
- 3/4 ozs salt
- 2 level teaspoon Prague Powder No. 2
- 4 ozs. corn syrup solids
- 1 oz. powdered dextrose
- 6 ozs. Fermento
- 1 tablespoon ground white pepper
- 1 tablespoon ground nutmeg
- 1 tablespoon paprika
- 1 teaspoon onion powder

The meat is ground through a 1/2" grinder plate and mixed with 5 ozs of salt. The meat is then aged for 5-6 days at 38-40 degrees F. allowing all the juice to run off. The meat is then ground through 3/16" plate and mixed with the following ingredients:

16 hours at 90 degrees F. - 90% humidity

28 hours at 105 degrees F. - 85% humidity

6 hours of 110 degrees F. - 85% humidity

During these 50 hours, the bologna is going to develop a tang that makes it unique in flavor.

92

# Sausages

## LINGUICA SAUSAGE



4 lbs. boneless pork butt

1 tablespoon paprika

2 1/2 to 3 1/2 teaspoon salt

1/2 teaspoon cinnamon

4 to 7 cloves garlic, minced or pressed

1/2 teaspoon ground cloves

1/2 teaspoon allspice

4 to 6 small dried hot chili peppers, crushed

1/4 cup cider vinegar

1 tablespoon coriander

1/2 cup cold water

## Directions:

Cut pork into cubes, separating lean meat and fat. Measure or weigh; you should have equal parts, or 2 pounds each, fat and lean meat. Grind coarsely. Combine ground meat in large bowl with remaining ingredients, and mix well with your hands or a heavy spoon. Cover and chill at least 2 hours or overnight. Shape into patties or links.

# Sausages

## LIVERWURST



- 9 pounds liver
- 5 pounds lean meat
- 4 pounds pork or beef fat
- 1 pound fresh onions
- 3 1/2 cups + 2 tablespoons nonfat dry milk
- 4 tablespoons ground white pepper
- 7 tablespoons salt
- 4 tablespoons cure -- (optional)

Fry the liver until it is about half-cooked. Grind the liver, lean and fat through a coarse (1/2 to 1-inch) plate. Chop onions and season by sprinkling ingredients over the meat and hand mix. Grind through a 1/8-inch plate. Mix 6 minutes and stuff into natural casings or artificial casings 2 to 3 inches in diameter. Cook in water at 170 degrees Fahrenheit or in a 185 degrees Fahrenheit smokehouse until internal temperature of sausage reaches 152 degrees Fahrenheit. Immediately place the sausage in cold water until the internal temperature of the sausage is 100 degrees Fahrenheit. Rinse briefly with hot water to remove grease. Allow to dry about an hour at room temperature. Store in the refrigerator.



# Sausages

## MORTADELLA SAUSAGE



6 tablespoons salt  
2 level tsp. Prague Powder No. 1  
2 cups non-fat dry milk  
8 tablespoons corn syrup solids  
2 large cloves fresh garlic  
1 tablespoons black pepper  
1 tablespoons mace  
1/2 teaspoon cinnamon  
9 1/2 lbs. lean pork butts

2 tablespoons. gelatin  
1 tablespoon coriander  
1/2 oz. good Italian wine  
1 pint ice water  
1/2 lb. pork snouts

Grind all the meat through a 1/2" grinder plate. Boil all spices except the garlic, pepper, cure and gelatin in the wine for 15-20 minutes - cool. Mix with meat. Dissolve the gelatin and cure in the water adding it to the meat with the rest of the ingredients. Mix well. Grind meat through a 1/8" plate and place into pans not over 6" deep; place overnight in 38-40 degrees F. cooler. Stuff in large cellulose casing.

Smoke at 120 degrees F. gradually increasing the temperature to 170 degrees F. in an 8-hour period. Keep at this temperature until the internal temperature reaches 155 degrees F. Cool and refrigerate.

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# Sausages **NORTHERN ITALIAN SAUSAGE**



- 3 Feet medium 2-inch Diameter) hog casings
- 2 1/2 lbs Lean pork butt, cubed
- 1/2 lb Pork fat, cubed
- 1 1/2 teaspoon Salt, or to taste
- 2 teaspoon Freshly coarse ground Black pepper
- 2 teaspoon Finely ground coriander
- 2 clove Garlic, finely minced
- 1 teaspoon Crushed red pepper for Hot sausage

Directions:

This variety is easy to make and is delicious roasted or used to flavor tomato sauce.

To make three pounds:

Prepare the casings.

Grind the meat and fat together through the coarse disk. 3.  
Mix the remaining ingredients together with the meat. 4.  
Stuff into the casings and twist off into three-inch links. 5.  
Refrigerate and use within three days or freeze.

100

# Sausages

## OLD FASHIONED LOAF



- |                                    |                      |
|------------------------------------|----------------------|
| 1 quart ice water                  | 7 lbs. pork butts    |
| 2 cups non-fat dry milk            | 3 lbs. beef chuck    |
| 1 cup soy protein concentrate      | 6 tablespoons.. salt |
| 8 tbsp. corn syrup solids          |                      |
| 1 tablespoon coriander             |                      |
| 2 level tsp. Prague Powder No. 1   |                      |
| 1 tablespoons. ground white pepper |                      |
| 4 tablespoons onion powder         |                      |
| 3 teaspoons ground celery          |                      |

## Directions:

Grind all the lean pork through a 3/16" grinder plate into the mixer and add 3/4 of all the ingredients except ice water, soy protein concentrate and non-fat dry milk. Mix well. Grind all of the beef plates through 3/16" grinder plate, adding the balance of the ingredients. After mixing stuff into pans, bake in a smokehouse for about 8 hours at 170 degrees F. or until the internal temperature reaches 152 degrees F. Remove and let cool overnight under refrigeration before slicing.

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# Sausages

## ONION SAUSAGE



10 lbs. pork butts

3 1/2 ozs. salt

1/2 oz. powdered dextrose

2 ozs. finely chopped onions

1 tablespoons. coarse black pepper

1 tablespoon ground marjoram

1 pt. ice water

## Directions:

Grind pork butts through a 3/8" grinder plate and fat meat through a 1/8" grinder plate. Then add all remaining ingredients, mixing until evenly distributed. Sausage is then stuffed into 35-38mm hog casings and placed into 38-40 degrees F. cooler for 24 hours before using.



# Sausages

## PEPPERONI



22 lb. lean meat

3 lb. pork fat

1 1/4 cup + 2 tablespoons salt

1/3 cup + 1 tablespoon + 1 teaspoon dextrose

2 tablespoons cure dissolved in 1 cup water

3/4 cup ground red pepper

3/4 cup ground allspice

1 tablespoon garlic powder

5 C fennel seed

105

Grind meat and fat through a 1/2-inch plate. Mix meat, fat, and all seasonings. Grind through a 1/8-inch plate and mix 6 minutes.

Stuff in hog casings and place in 90 degrees Fahrenheit smokehouse until pH 5 is reached. Store at 50 degrees Fahrenheit for 20 days to produce a dry product, or heat to 142 degrees Fahrenheit after pH 5 is reached to produce a semi-dry product.

NOTE: It is best to use a starter culture with all fermented sausage.

106

# Sausages

## DRY-CURED PEPPERONI



- 9 tbsp. salt
- 1 oz. powdered dextrose
- 2 level tsp. Prague Powder No. 2
- 1 tbsp. ground hot red pepper
- 1 tsp. allspice
- 5 tsp. ground anise seed
- 2 ozs. corn syrup solids
- 5 lbs. lean pork butts
- 1 lb. regular pork
- 4 lbs. boneless beef

107

Directions:

Grind all the meat through a 3/16" grinder plate. Add all the ingredients mixing evenly; regrind through 1/8" plate.

Stuff into 24-26mm lamb casings.

Drying: Hold pepperoni at 70 degrees F. for about 2 days maintaining a relative humidity of about 75%. The product should be kept in a 38-40 degrees F. cooler for at least 20 days (or until desired dryness is reached), from the time the cure has been added to the pepperoni. Be sure that casings used are not more than 1 3/8" in diameter, as this formula applies only to casings below this range.

108

# Sausages

## PICKLED SAUSAGE



1 pint water

6 tablespoons salt

1 tablespoons powdered dextrose or

1/8 cup cane/corn syrup/molasses

1 teaspoon Ground marjoram

2 teaspoon Prague powder #1

2 large clove garlic crushed

1 tablespoons ground black pepper

1/2 tablespoons Crushed red pepper

1 1/2 teaspoon Cayenne pepper

3 oz corn syrup solids

1/2 teaspoon Paprika

1/4 teaspoon. Mace

109

Grind meat through a 3/8" grinder plate and all fatty meat through a 1/8" grinder plate. Mix until evenly distributed. Stuff into 30-42mm casings.

Smoke at 130 degrees F. with the dampers wide open. Gradually raise the temperature to 160-165 degrees F. with dampers open 1/4. Apply heavy smoke and keep in smoker until internal temperature is 152 degrees F. Chill overnight.

It is placed in a large container and covered with white vinegar. add 1/4 tsp. of pickling spices, 1 slice of red beet and 2 tablespoon of crushed red pepper to each gallon. 110

# Sausages

## PICKLE & PIMENTO LOAF



7 lbs. lean beef  
3 lbs. lean pork  
2 lbs. ice water  
3 1/2 ozs. corn syrup solids  
2 tsp. Prague Powder No. 1  
3 ozs. soy protein concentrate  
1 teaspoons onion powder  
1/2 teaspoons mace  
12 ozs. chopped sweet pickle  
12 ozs. chopped pimentos

1 teaspoons ginger  
8 ozs. non-fat dry milk  
6 tablespoon salt

111

## Directions:

This type of loaf traditionally is a fine-textured luncheon meat (emulsified) and is cooked in pans submerged in water. For home use, this product may be stuffed into 6 " fibrous casings.

All meats can be ground with a 1/4" grinder plate, then mixed with all ingredients, adding the water last. Stuff into casings or pans and cook in 160 degree F. water until internal temperature reaches 152 degrees F. Place in cold water until internal temperature is reduced to 70-75 degrees F.



# Sausages

## POLISH SAUSAGE



- 5 lb Pork (not too lean)
- 1 Clove garlic, or to taste
- 2 tablespoon Salt
- 1 tablespoon Pepper
- 1 tablespoon Morton Sausage Seasoning

## Directions:

Grind pork coarsely. Mix ground pork with other ingredients. Extrude thru meat grinder on coarse setting again into natural casing, twisting at desired link size. Freezes well, and is very aromatic. I recommend multiplying recipe times 5 and make an afternoon of it, if you're going to pull out the meat grinder anyway. To cook, simply thaw and pan-fry in skillet for approximately 15 minutes on medium heat until sausage is nicely browned and begins to 'split', or use in your favorite recipe.

114

# Sausages

## PORTUGUESE LINGUICA



4 lbs. boneless pork butt

2 1/2 to 3 1/2 tsp. salt

4 to 7 cloves garlic, minced or pressed

4 to 6 small dried hot chili peppers, crushed

1 tablespoon coriander

1 tablespoon paprika

1/2 teaspoons. cinnamon

1/2 teaspoons ground cloves

1/2 teaspoons allspice

1/4 cup cider vinegar

1/2 cup cold water

115

## Directions:

Cut pork into cubes, separating lean meat and fat. Measure or weigh; you should have equal parts, or 2 pounds each, fat and lean meat. Grind coarsely. Combine ground meat in large bowl with remaining ingredients, and mix well with your hands or a heavy spoon. Cover and chill at least 2 hours or overnight. Shape into patties or links.

# Sausages

## POTATO SAUSAGE SCANDINAVIAN



- 5 Lbs Ground pork shoulder
- 5 Lbs Ground raw potatoes
- 4 tablespoon Salt
- 1 tablespoon Garlic salt
- 5 Lbs Ground round
- 3 Large Onions ground or fine chop
- 2 tablespoon Black pepper

## Directions:

Combine ingredients 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.

# Sausages

## RED PEPPER SAUSAGE



- 1 lb Bacon
- 4 lbs Pork
- 5 teaspoons Salt
- 1 tablespoon Black pepper
- 1/2 teaspoons Red pepper
- 1 tablespoon Sage
- 1/4 tablespoon Nutmeg
- 1/2 teaspoons Thyme

Directions:

Grind together pork and bacon. Add all of the ingredients and mix by hand until well blended. Press into thin patties. Freeze in plastic-wrap and wax paper, until ready to use.

Cook in covered frying pan 20 minutes, turning over every 5 minutes. From: Rich Harper

120



# Sausages

## RUSSIAN SAUSAGE



- 5 pounds pork, grind medium
- 2 large onions, finely chopped
- 2 tablespoons garlic, minced
- 1 cup parsley, chopped
- 1 tablespoon salt
- 2 tablespoons dill seeds
- 3 tablespoons caraway seeds
- 1 tablespoon black pepper
- 2 cups cold water

121

Directions:

Combine all ingredients, mix well and stuff into hog casing.  
Bake at 350F, approximately 1 hour.

# Sausages

## SCRAPPLE



- 3 lbs lean, bony pork
- 2 quart water
- 2 cup cornmeal
- 2 teaspoons salt
- 1 1/2 teaspoons black pepper
- 2 teaspoons sage
- 1 teaspoons savory

123

Cook the pork slowly until it falls apart. Set aside to cool. When cool, pick meat from the bones, discarding all gristle and fat. Skim fat from the broth and cook it down to 1 quart.

Grind the meat fine.

Add salt to the broth and bring to a rolling boil. Sprinkle the cornmeal over the boiling broth by handfuls, stirring constantly. Cook 5-10 minutes, then add the meat and seasonings and work them thoroughly into the cornmeal. Continue to cook over VERY low heat about 20 minutes. Then mold in a dish rinsed in cold water. Chill.

124

# Sausages

## FRESH SICILIAN-STYLE SAUSAGE



- 10 lbs ground Pork Butt 60% fat
- 3 tablespoons Sea Salt or Kosher Salt
- 2 tablespoons fresh Black Pepper, coarsely ground
- 1 tablespoon crushed Red Pepper
- 4 cloves Garlic finely minced
- 2 teaspoons Anise seed
- 2 tablespoons finely chopped Sweet Basil
- 2 tablespoons Corn Sugar
- 2 teaspoon Citric Acid
- 5 teaspoons Fennel seed

125

Directions:

Chill meat to about 36°F.

Crush fennel, anise, red pepper together in a mortar and pestle.

Combine all ingredients above mix together well, add water and mix well and add to meat.

Stuff in 30 mm casings.

Note: Use Encapsulated Citric Acid and 2 teaspoons Prague Powder #1 to above recipe if you plan on smoking!

126

# Sausages

## SICILIAN-STYLE SAUSAGE



4 lbs lean pork butt, cubed

1 lb pork fat, cubed

5 teaspoons coarse salt [Kosher salt, no iodine]

3 teaspoons fresh black pepper, coarsely ground

2 cloves garlic finely minced

2 1/2 teaspoons fennel seed

1 teaspoons anise seed

Crushed red pepper to taste

5 feet medium hog casings [if making links]

127

Directions:

Grind the meat and fat together through the course disk.

Mix the remaining ingredients with the ground meat and fat.

Stuff the mixture into casings and twist off into three- or four-inch links.

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.

**128**



# Sausages

## SLIM JIMS



2 Level tsp. Prague Powder # 1	
4 tbsp. paprika	6 tbsp. ground mustard
1 tsp. ground black pepper	1 tbsp. mace
1 tsp. ground white pepper	1 tsp. ground celery
1 tsp. granulated garlic	3 1/2 ozs. salt
1 1/2 ozs. Dextrose	6 ozs. Fermento
10 lbs. of beef Meat	

The ratio is about 80% lean and 20% fat. Beef chuck is excellent meat for this sausage.

129

### Directions:

Meat is chilled at 30-32 degrees F. so that it will not smear when being ground through a 1/8" grinder plate. It is then mixed very well for about 2 minutes and stuffed into 22-24mm sheep casings. Desired length is 6"-9". Meat is then placed in a smokehouse at 98-110 degrees F., with cold smoke applied for about 8 hours. If you desire more tang you may hold this temperature for 12 more hours.

Smokehouse temperatures are then raised until internal temperature reaches 145 degrees F. Remove from smoker and place in dry room at 50-55 degrees F.

130

# Sausages

## SMOKED TURKEY SAUSAGE



- 3 1/2 lbs boneless turkey breast
- 1/2 lb potatoes, peeled and quartered
- 1 teaspoons salt                      1 tablespoon paprika
- 1 1/2 teaspoons ground red pepper
- 1 teaspoons ground white pepper
- 1 teaspoons granulated garlic
- 1/2 teaspoons ground sage
- 1/4 teaspoons p ground nutmeg

Sausage Casings

131

Directions:

Coarsely grind together the turkey and potatoes. Transfer to a mixing bowl, and add the remaining ingredients, mixing thoroughly. Stuff.

Place the sausage on the rack in the smoker and smoke for 2 hours, turn and smoke another 2 hrs.

# Sausages

## DRY-CURED SOPRESSATA



10 lbs. lean pork

9 tablespoon salt

1 oz. powdered dextrose

2 tablespoon whole black pepper

2 tablespoon ground black pepper

3 ozs. corn syrup solids

2 level teaspoons Prague powder No. 2

1 tablespoon hot cayenne pepper

Directions:

133

Grind all meat through 1/2" or 3/4" grinder plate. Add all ingredients and mix well. Remove meat to tub container, packing meat tightly (not over 6-7" high) and refrigerate for 48 hours. Remove from cooler, grind meat through 1/4" plate and stuff into hog middle 8-10" long.

Sausage then is held for 48 hours at about 55 degrees F. and then is placed into smokehouse. Sausage is smoked for 48 hours with cold smoke until color is obtained. Remove from smokehouse and keep at 50-60 degrees F. with humidity around 70-80%.

# Sausages

## SPANISH SAUSAGE



- 2 pounds boneless pork, 2/3 lean, cubed
- 1 onion, quartered
- 2 clove garlic, minced
- 2 teaspoons salt
- 1 teaspoon paprika
- 1/2 teaspoon crushed dried red peppers
- 1/2 teaspoon ground black pepper
- 1/4 teaspoon ground cayenne pepper
- 1 casing, 6 x 12 inches

135

## Directions:

Grind the meat, onion and garlic together using a coarse cutter. Add all the remaining ingredients except the casing and mix thoroughly. Seasonings must be evenly distributed or you will have hot spots. Stuff.

Put the sausage in a large deep pan or pot and cover with water. Cook on top of the range over very low heat at least 1 hour or until the water evaporates, adding more water during cooking time, if necessary. The sausage is done when the casing splits.



# Sausages

## SUMMER SAUSAGE



34 lb. finely ground lean pork  
3 lb plus 1/2 cup salt  
1 lb brown sugar  
4 oz black pepper

Cut 2 fine bulbs of garlic and cover with hot water in a cup. Let stand for several hours. Add the liquid to the sausage.

137

## Directions:

Mix very well. Stuff the sausage very tightly into plastic sausage bags. Have a few small ones and some medium sized ones. Tie the ends with a good strong string or twine. Let it hang in a cool place (but don't freeze it) for a day or two, then smoke it. Skip a day or two and then smoke it again. This keeps very well in a cool place. We used to leave ours hang in the smoke house all summer, but it is better to have it in a cooler place.

# Sausages

## SWEDISH KORV



- 3 lbs. ground beef
- 1 1/2 lbs ground pork
- 1 large onion chopped
- 9 lbs potatoes
- 2 tablespoon salt
- 1 1/2 tablespoon black pepper
- 1/2 tablespoon white pepper
- 1 teaspoon allspice
- 10 feet hog casings

139

Peel and boil potatoes in lightly salted water for about ten minutes, they should still be very firm in the center, chop coarsely.

Mix all ingredients by hand and stuff. A 12 inch length of korv is equivalent to one standard serving. Fill a pot large enough to comfortably hold the number of rings you wish to cook with water and bring to a boil. Add the rings of korv and boil for 45 minutes. Prick the sausage skins as they boil to release the entrapped air.

The proper accompaniment to hot korv is boiled potatoes, green peas and copious amount of butter.

140

# Sausages

## SWISS WEISSWURST



3/4 Pound veal trimmed, cubed

3/4 Pound jowl fat cubed

11 Ounces ice

1 Teaspoon sugar

1 Teaspoon dry mustard

1/2 Teaspoon ginger

1 1/2 Teaspoons lemon zest blanched, hopped sup

2 Tablespoons Non-fat dry milk powder

1 Tablespoon salt

1 Teaspoon white pepper

1/4 Teaspoon mace

## Directions:

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, ( 34 degrees F). Stop machine, scrape down sides. Continue processing until temperature rises to 40 F degrees. Mixture should resemble cake batter. Add fat and process until mixture reaches 45 F degrees. Add non-fat milk powder and process until mixture reaches 58 F degrees.

142

# Sausages

## TASSO



- 8-10 pounds boneless pork butt
- 5 tablespoons salt
- 5 tablespoons cayenne pepper
- 3 tablespoons freshly ground black pepper
- 3 tablespoons white pepper
- 2 tablespoons paprika
- 2 tablespoons cinnamon
- 2 tablespoons garlic powder  
or granulated garlic

143

## Directions:

Trim the pork of all excess fat and cut it into strips about 1 inch thick and at least 4 inches long. Mix together the seasonings and place in a shallow pan. Roll each strip of pork in the seasoning mixture and place on a tray. Cover with plastic wrap and refrigerate at least overnight (preferable a couple of days).

Prepare your smoker. Place the pork strips on a grill or rod and smoke until done, 5-7 hours. Don't let the smoker get too hot. Remove the meat and let it cool completely, then wrap well in plastic and foil. The tasso will keep well in the refrigerator for up to 10 days, and it also freezes very well.



# Sausages

## TEXAS SMOKIES



- 2 lbs Pork butt
- 1 lb Beef chuck
- 1 Teaspoons Ground coriander
- 2 Teaspoons Ground cumin
- 2 Teaspoons Chopped garlic
- 1 tablespoons Ground black pepper
- 2 Teaspoons Red pepper flakes
- 1 Teaspoons Prague Powder #1 -- (curing Salt)
- 1/2 cup Ice water
- 4 Teaspoons Salt
- pinch Ground allspice
- pinch Ground cloves

145

Directions:

Grind pork 3/8 plate-beef 1/4" plate- mix and stuff in hog casings - 8"links.

Hot smoke to 155 degrees F or cold smoke at least 12 hours.

146

<http://www.deejayssmokepit.net>

# Sausages

## THAI CHICKEN AND TURKEY SAUSAGE



- 1 3/4 lbs. boned chicken thighs with skin
- 1 3/4 lbs. boned turkey thighs with skin
- 1 tablespoons green curry paste
- 1 bunch cilantro
- 3 tablespoons fresh mint
- 1 1/2 tablespoons chopped garlic
- 1 1/2 tablespoons grated ginger
- 1/4 cup Tiparos fish sauce
- 1 tablespoons ground black pepper
- 1 Teaspoons cayenne pepper
- 3 tablespoons fresh basil
- 1 tablespoons Kosher salt
- 1 Teaspoons red pepper

147

Directions:

Grind the meat coarsely, then mix in the rest of the ingredients with your hands. Make a small patty and fry it to taste and correct the seasonings for the rest of the batch.

Any combination of the two meats can be used, from all turkey to all chicken, but the 50-50 blend is quite nice. This sausage can either be used loose or stuffed in hog casings. Freezes well, will keep for about 3 days fresh, assuming the chicken and turkey were fresh to begin with.

148

# Sausages

## THURINGER SAUSAGE



- 2 lbs. pork hearts
- 2 lbs. pork fat
- 4 lbs. extra lean pork trimmings
- 2 lbs. pork butts or skinned fattened shoulders
- 8 tablespoons salt
- 2 level Teaspoons Prague Powder No.1
- 4 tablespoons powdered dextrose
- 1 tablespoons ground black pepper
- 1 Teaspoons ground ginger
- 1 tablespoons whole or cracked black pepper
- 6 ozs. Fermento

149

Grind the lean pork, pork cheeks and pork hearts through a 3/16" grinder plate. Cut the pork cheeks or pork fat into 1 1/2"-2" cubes. Mix until evenly distributed. Put meat in curing tubs. Place in a 38-40 degree F. cooler for 3-4 days. The thuringer is properly cured when it has a nice red color. After curing, remove from the cooler and grind through a 1/8" or 3/16" plate.

Stuff into single-wall beef middles 2 3/4" by 30" long or 3 1/2" by 24" fibrous casings.

Smoke at 110 degrees F for 8-10 hours then increase to 145 degrees F until an internal temperature of 138 degrees F. is obtained.

150

# Sausages

## UKRANIAN KIELBASA



- 12 pounds lean pork butt -- up to 15
- 5 pounds lean ground beef
- 1 pound veal -- (cubed)
- 1 tablespoon garlic salt
- 1 teaspoon black pepper
- 1 tablespoon salt -- up to 2
- 2 tablespoons mustard seed
- 1 head garlic cloves
- 1 quart water
- 1/2 teaspoon paprika

151

Directions:

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.

152