



CREATING SAUSAGES

*A Collection of
175 Delicious Sausage Recipes*

D.A.Jacobs

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This publication is designed to provide basic information for preparing your own sausages. The author is not responsible for typographical errors or lack of understanding on the part of the reader. The reader should have complete understanding of safe food handling practices and proceed accordingly.

Sausage Basics

There Are A Few Important Things To Remember Before You Get Started Making Sausage.

Safety

- 1.) Keep everything clean! When using raw meats they are very susceptible to germs and bacteria. Keep meats stiff but not completely frozen. This will make it not only easier trim and to grind but reduce the likelihood of airborne contamination and bacterial growth.
- 2.) If you are using different types of meat such as pork and poultry clean and sanitize your tools and surfaces before continuing to the next type of meat.
- 3.) Wash and sanitize everything as soon as possible after using your equipment. Once it dries its harder to clean.
- 4.) Never place cooked food on a board you have just cut raw meats on without washing. This could introduce bacteria to your foods.
- 5.) Whenever preparing raw meats consider wearing food prep gloves and change them often. Dried meat and blood on your gloves could introduce airborne bacteria. Do not touch anything that is not clean and sanitized while preparing meats.
- 6.) Anytime you see cures such as Prague powders listed in a recipe follow the directions on your manufacturers package not what it says in a recipe! Cures can be different due to ingredients used and typos can be made that could cause serious problems even death!

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A Few Things You Should Know

Ingredients

All sausages contain meat or meat substitutes, fat and spices. Some will also require binders, cures, cultures and other additives depending on what you are making.

Meat – use only the freshest meats for your homemade sausages. There is an exception to this rule – if you are making dried, semi dried, aged or fermented sausages from pork, fish or wild game meats they should be frozen first to avoid trichinosis. Trichinosis is a worm known to be in pork, fish and wild game which can be transferred to humans by eating infected meat. This is easy to avoid by freezing the meat according to this table:

At -5° f for 20 days,
Or at -10°f for 10 days,
Or at -20° f for 6 days.

Fats – fat gives sausages its texture and adds flavor, especially pork fat. The percentage of fat in sausages should be between 25 and 30% on average. There are some sausages that will require as much as 45% fat. Go with what is suggested, at least the first time and adjust it to your liking in later batches.

Salt – no getting around it salt adds flavor to meat. Salt also acts as a preservative in some cases. You will use between 1.5 and 3% salt in your sausages. Keep in mind that this should be non-iodized salt. Kosher or Sea salt should be used at all times unless specified otherwise by the recipe.

Spices – in sausages fresh dried spices sometimes work better than fresh. Measurements are generally for dried spices. Spices in your kitchen that are over a year old have lost their flavor. Buy new ones!

Binders – there are many types of binders. What a binder does as it suggests is hold the sausage meat together. Soy binders are very popular today but I personally would rather use Carnation low fat powdered milk. It adds texture, body and flavor to sausages you just don't get from soy products. The expensive online butcher grade milk powders are not necessary.

Some sausages may need a gelatin as a binder. These are generally most often referred to as lunchmeats or deli meats but they are indeed sausages. I highly recommend Knox unflavored gelatin for these types of sausages. Again - the expensive online butcher grade gelatins are not necessary.

Cures – there are several types of cures on the market. Prague powder, Insta-Cure, Salt Petre, Morton's Tender Quick and more. It may not be available to you locally but – I highly recommend purchasing Prague Powders online if you have too. They are cheaper in the long run and easier to control the amounts of salt needed for a recipe.

Always follow instructions that came on the package for using cures not the amounts listed in a recipe! They may be using something different!

Cures are generally followed by a number #1 or #2.

Prague powder #1 – this is used for sausages that will be smoked.

Prague powder #2 - this is used for sausages that are dried, aged or fermented. **They are not interchangeable!**

Other additives – this list can go on forever but I will mention a few I use quite often and tell you what they are used for:

Amesphos - phosphates – i use a product sold by Ed Ames at; <http://store.theingredientstore.com/> this product hold the moisture in the meat when cooking and freezing, acts as a binder and helps to improve texture, flavor and color. Use is ¼ teaspoon per pound of meat.

Sodium Erythorbate - inhibits the effects of oxygen on food. It's use is 1 ounce per gallon of brine.

Potassium Sorbate – this is a mold inhibitor good for dried, semi dried aged, fermented sausages and jerky.

Buttermilk Solids – sold in brewing supply stores in the baking section. Adds a nice tang to a sausage without drying or fermenting. Similar to fermento.

Whey – also a mold inhibitor but adds an almost fermented flavor to non dried sausages. May be used with buttermilk or alone.

Sugars

There are many forms of sugars from the white cane sugar we use in our coffee to more commonly used sugars used in sausage making.

Dextrose - corn sugar dissolves quickly and stays in solution great in sausage and brines. Has 20% less sweetening power than cane sugar. It is used for flavor, to mask salt and to aid in the curing of meat.

Corn syrup solids – another sugar could be used instead of dextrose.

Starter cultures

These cultures are used for fermented sausages which are aged and dried for a period of time.

Bactoferm™ F-RM-52 – used for fermenting/aging salami, and pepperoni.

Bactoferm™ lhp - – used for fermenting/aging summer sausage.

I get them from <http://www.butcher-packer.com/>

Bactoferm™ LHP - for all fermented sausages where a relatively pronounced acidification is desired, dry sausages with a sourly flavor note. Dextrose is the preferred sugar.

Bactoferm™ F-LC - for production of fermented sausages with short or traditional production times.

Bactoferm™ B-LC-007 - production of traditional fermented sausage with a short fermentation time. Protects against several bacteria and adds to flavor development in short term sausage production.

Note 1:

When using recipes which include cures such as prague powder #1, prague powder #2 tender quick, instacure or fermento to name a few, always follow instructions on the package for use not the amounts listed in a recipe! Each manufacturer may use slightly a different mix.

Note 2:

Whenever smoking sausages with a traditional tang such as pepperoni or summer sausage use encapsulated citric acid. It will melt at 135°f adding flavor when needed and add a mouth- watering tang. Regular citric acid will dissolve too soon and not add the traditional tang you want.

Note 3:

Always use non iodized salts. Use sea salt or kosher salt whenever possible.

Choosing to Create Sausage

Sausage making is not for everyone. For some it is a wonderful hobby filled with succulent rewards and creative challenges. For others it's just a lot of work. Most people make dinner every night for their families. They throw something in a pot, in the oven or in the microwave get it hot and throw it on a plate and that's good enough. If that is you – you probably won't enjoy making sausage. Some of us chose to create meals, spending countless hours trying new herbs and spices, new recipes or tweaking or perfecting old ones. That is the type of person that will really enjoy sausage making! If you are passionate about your cooking and enjoy controlling the full flavors of your foods and don't mind a little extra work, you will probably enjoy creating sausages.

I love to make sausages. I make everything from a basic breakfast sausage to dry cured salumi aged for several months or even years. Creating a new sausage flavor and presenting it to your family and friends can be a real adrenalin rush, it is one of my passions but it may not be yours.

I suggest you start slow. You might consider purchasing ground meats from your local market and making patties at first before jumping in and spending money on fancy grinders and stuffers. This will give you a bit of experience and let you know if you want to take on the additional work of cutting, chopping, grinding and stuffing your own meats. Granted it will not be quite the same but better than wasting you money on something you might not actually enjoy doing.

Sausage Making Tools

I started making sausages many years ago with a cast iron hand cranked clamp-on grinder I found at yard sale. It had one blade and one plate. Needless to say the textures were all the same but I was hooked almost immediately! I used this same grinder for almost 20 years before I found and could afford an electric one. They weren't very common back then and we didn't have the internet so I used what everyone else used, a simple hand cranked grinder that clamped to the end of the kitchen table found in every hardware store.

Here is my original grinder. It has a million miles on it and still looks almost like new except the handle. I just can't part with it.



My second grinder was a big step up it was electric! I bought it in 2007 and wore it out just this year. Loved that little grinder and it worked like the dickens. It was a \$59 LEM #8, 200 watt grinder and I made hundreds of pounds of sausage with it. It more than paid for itself over the years.

This is my current grinder. It is a Weston 08-0801-W Pro-Series. It is commercial grade 1/2 horsepower grinder that will grind 4 - 6 pounds of meat per minute. This machine is a dream!



Grinder Ratings – What Do they Mean?

One of the things you need to understand about grinders is the way they are rated. They are rated using several different numbers. Usually the first number you will notice is preceded by the # sign. This is simply the abbreviation for the word 'Number.' So a #5 is simply stated as a number 5 grinder.

So ... what is the difference between the #5, a #8, a #10 etc. grinder? Well that was started way before electric grinders were made from what I read the started sometime around the American Revolution. Back then everyone had to grind their own meat or cut it by hand so this system was created to denote the size of the hopper.

The hopper is the hole in the top you drop the meat into. The bigger the hopper the more meat you can drop in at one time. So a bigger hopper also has a bigger throat, bigger auger, bigger plates and bigger cutting knives. They had to have a way to make grinders standard so that replacement parts could be made in advance to supply their customers. So by industry standard started way back in Ben Franklin's day:

- #5 - No. 5 Grinder – has a 2." x 3." hopper - 2 1/8" plate
- #8 - No. 8 Grinder – has a 2.5" x 3.5" hopper - 2 1/2" plate
- #10 - No. 10 Grinder – has a 3" x 4" hopper - 2 3/4" plate
- #12 - No. 12 Grinder – has a 3.5" x 4.5" hopper - 2 3/4" plate
- #22 - No. 22 Grinder – has a 4" x 5" hopper - 3 1/4" plate
- #32 - No. 32 Grinder – has a 5" x 6" hopper - 3 7/8" plate

So if you have a grinder and wish to buy new plates or blades in theory any plate made for the same # grinder should work because they are supposed to be standard.

The next number in the series is the power or horse power rating. Grinders are rated based on the amount of work their motors can produce. There are two units of measure which pertain to potential work produced. One of these units measures the mechanical work and is called horse power. The other measures the electrical work and is measured in watts. Without getting into a discussion on basic electricity and mechanics let's just understand that the bigger the horse power or wattage rating the more powerful the motor.

So a bigger hopper# = a bigger auger, bigger plates, bigger knives. It needs a bigger motor so it can take advantage of all the extra space and push out more meat. Watch out for big hoppers with little motors they won't last.

Here are a few examples of the types of grinders available today for home sausage makers.

The hand grinders are still available in various sizes. They have clamp-on models, stand models and even belt pulley models.



In the electric grinder market they come in #5, #8, #10, #12, #22, and #32 sizes. The body styles are all based on the manufacturer and some store brands are designed to look good but don't necessarily work well.



When choosing a grinder try to get the most powerful unit you can afford based on the amount of meat you plan to grind at one time. If you only plan to grind one or two pork butts a month just about anything will work but if you plan on grinding a few deer at a time you need a bigger grinder. Grinders can also be used as stuffers although you might want to grind your meats a little coarser as the trip through grinder the second time for stuffing will regrind or mash the meat again while stuffing.

Grinder Knives and Plates

Plates are the round discs with holes cut into them. They determine the size of the meat coming out of the grinder. They are also used for spacers when using the grinder as a stuffer.



Grinder knives or blades are always X shaped. They seem like they are put in backwards because the flat side faces outward against the plate.

The first two plates are actually the spacer plates for sausage stuffing. They are used to fill the space where the blade would normally sit so you can stuff sausages using the same machine.



Here are two different spacer plates often called kidney plates. They serve the same function. Either a very course grind or a spacer for stuffing sausage.



Even though it's really a spacer plate this spacer is flat and I use this spacer to do a course grind of meat. Almost a hand chopped texture.



This plate is a 1/2 inch (12 mm) plate. It's used for a very course grind or for a first grind of your meats.

I am using this plate to try to replicate texture of some really good hand cut Italian Sausages we used to get from the neighborhood grocery store when I was a kid.



This plate is a 3/8 inch (10 mm) plate. It's used for a course grind or for a first grind of your meats.

This plate is a 1/4 inch used to grind course Italian sausage or

✓ a very good



inch (6 mm) plate. It's ground sausages like kielbasa.

extra plate to have!



This plate is a 3/16 inch (4.5 mm) plate. It's used called the regular grind plate because most common sausages fit into this category. It's also what you would use for grinding hamburger.

This plate is a 1/8 inch (3 mm) plate. It's used to grind most fine ground and emulsion type sausages like, bologna, salami, and pepperoni.

✓ a very good extra plate to have!



This plate is a 1/32 inch (.79mm) plate. It's used to grind very fine ground type sausages like Liverwurst.

Care and Maintenance of Blades and Plates



All gear should be washed and sanitized before use. Plate holes can fill with meat and be difficult to clean without the proper cleaning brushes. I highly recommend getting a series of large and small brushes for cleaning your grinder, plates and blades. Most places that sell sausage gear will carry brushes for cleaning them.

Keep your blades well lubricated and protected with a good food grade silicone gel or spray. They will rust whether they are stainless or carbon steel.

I prefer using carbon steel plates and blades because they are easily dressed or sharpened. Just lay the plate on a piece of very fine 2000 grit sand paper on a very flat surface and rub. Just like sharpening a knife – all the rough edges go away and you get a clean cut every time! This doesn't work with stainless steel plates.

Grinding Meat For Sausage

Before grinding meats they should be chilled almost to the point of freezing. All meats should be stiff but not frozen. This will make cutting and trimming the meats much easier and keep the fats from smearing when they are ground. The grinder plates blades and auger should also be chilled. The heat generated during grinding will warm the meats and fats very quickly. This is especially true of the fats. Fat never truly freezes solidly and will be soft in a very short time.

The first step is trimming the extra fats and bone from the meat. Then the meat should be cut into small pieces of about 2 inches or so depending on the size grinder you have. I like to cut my sausage meats into strips for small ground sausage.





The type of sausage you are making will determine the size you will grind the meat. For most sausages I use a 1/4 inch plate. I like a bit more of a chewy texture to my sausage than most stores sell. When you have the meat almost frozen it will come out in nice little strings like in the picture.

As soon as the meats are ground cover and chill again. You should now wash your grinder all of the parts and your work area before continuing.

Once you have a nice clean area to work in again it's time to mix your spices according to the recipe you are using.



I like to place all of the spices in a bowl prior to mixing into the meat, then mix them together with a 1/4 cup of liquid to make mixing easier. The liquid may be water, wine, beer, cider it all depends on the recipe and my mood at times.

The spice mix to the left is for Sopressata one of my favorite fermented sausages.

Once you've mix the spices together well you can add them to the meat. You can mix it in by hand or use a meat mixer. I generally do it by hand even though I do have a meat mixer. It's just one more thing to wash and frankly it does not fit in my sink so it can be more of a pain than it's worth, but if you have a big sink it can be nice to keep from freezing you fingers while mixing.



Once the meat and spices are well blended they should sit for a while (usually overnight) so the flavors can marry. If you stuff and cook the sausages right away they will lack flavor. You will find in some cases the spice will sit on the meat rather than be absorbed by it. Before stuffing the

sausages you should always try a bite by frying a small piece to check the flavors. You may find you need to add more salt or some other spice to make it more to your liking, once stuffed it's too late to alter the recipe.

Stuffing the Sausage

Sausages may be stuffed using a sausage stuffer or a grinder. Stand alone sausage stuffers do a much better job of it and you will tend to have a better texture because the meats are not running through the grinder's auger getting mashed again where they can in some cases become smeared and lacking in texture. Keep in mind sausages can also be made into patties, balls or loaves and used that way.

Most new sausage makers will make patties or use the grinder to stuff their sausages. When using the grinder as a stuffer I would recommend you use a plate about twice the suggested size to grind the meat to help preserve the texture of the meat during the second run through the grinder. Now I will say that for some reason the new Weston does not seem to have this problem to the same degree as most grinders I have used. For most sausage I see little difference but I cannot tell you why.

Sausage stuffers come in two basic styles vertical and horizontal. Which is best? Who knows, everyone thinks the one they have is the best. I can say that in general the horizontal style is much more expensive than the vertical style and they often require they sit on the edge of a surface to crank. The most common type is the one in the middle picture. They are fairly inexpensive very easy to use. Most people start with the 5 pound model which holds... you guessed it 5 pound of sausage!



You will find they come with plastic, nylon or stainless steel gears. Obviously the best one is the one with stainless steel gears. I have one with nylon gears and never had a problem. Those that have a problem seem to try to force the meat through the bottom of the canister. Once it hits

the bottom STOP! It won't go any farther – the end. I have the 5 pound and the 15 pound vertical stuffers. For making smaller sausages like slim Jims or snack sticks use the smaller version. It takes a lot more effort to stuff the tiny casings in the bigger stuffer.

Using the Vertical Canister Stuffer

Wash and sanitize all your equipment. Assemble the unit and crank the unit to the top so the canister can be removed.



Place meat into the canister carefully removing as many air pockets as possible. Air pockets will transfer to your sausage left empty spaces. Put on the stuff tube and slip the casings onto your stuffing tube.



Tie off the end of your sausage casings by either using string for collagen or if you are using natural casings tie a knot in the end. Turn the handle on the stuffer and guide the meat into the casing. In the photos below I am using collagen casings to make snack sticks.



Types of Casings

Casings come in six types and multiple sizes. The six types are; Natural, Synthetic, Collagen, Fibrous, Vegetarian and Muslin.

Natural Casings come in Hog, Sheep, and Beef. Used for typical dinner or breakfast sausages.

Hog casings – sizes from

Synthetic casings are larger in size for things like summer sausage, bologna, pepperoni, salami etc.

Collagen casings come in a huge range from 19mm to 8 inches in diameter and can be used for almost anything. Most commercial sausages (not locally made market sausages) are stuffed in collagen casings.

Fibrous casings are large in diameter and not edible. They are used in dry and semi dry sausage applications where the casings would be peeled away before slicing such as deli lunch meats.
casings

Vegetarian casings are fairly new to the market. They are made from plants and taste amazing close to collagen. They are very delicate and easy to burst.

Muslin casings are specialty casings sewn together with a zipper installed. They are often impregnated with pepper which once cooked or smoked will stick to the meat giving to a real professional look.

Use the table below to determine stuffing tube and casings sizes.

Sausage Tubes and Casing Sizes							
Stuffing Tube Size		Straight Stuffing Tube			Tapered Stuffing Tube		
inches	mm	Collagen Casing	Hog Casing	Sheep Casing	Collagen Casing	Hog Casing	Sheep Casing
	8 mm	13 mm 14 mm 15 mm					
3/8	9.5 mm	16 mm			16 mm		
7/16	10 mm	16 mm 17 mm 18 mm 19 mm 21 mm	17 mm	18 - 20 mm 20 - 22 mm	19 mm 21 mm		
	12 mm	22 mm 23 mm	21 - 23 mm	21 - 23 mm	22 mm 23 mm	21 - 23 mm	21 - 23 mm
1/2	13 mm	21 mm 23 mm		20 - 22 mm 22 - 24 mm	21 mm 23 mm 28 mm 30 mm		22 mm 24 mm
9/16	14 mm	24 mm 25 mm 28 mm 30 mm 32 mm	29 mm < 30 - 33 mm 31 - 34 mm	22 - 24 mm	24 mm 25 mm 28 mm 30 mm 32 mm		22 - 24 mm
5/8	16 mm	32 mm	30 - 33 mm 31 - 34 mm	24 - 26 mm	32 mm		27 mm 28 mm
11/16	17 mm	32 mm	31 - 34 mm 33 - 36 mm		32 mm		29 mm
3/4	19 mm	35 mm 38 mm	33 - 36 mm 35 - 38 mm		35 mm	32 mm 35 mm	24 - 26 mm
	22 mm	34 mm 40 mm			34 mm to 40 mm		
1	25 mm	50 mm	35 - 38 mm		50 mm		
1 1/4	32 mm	65 mm	37 - 40 mm 41 - 44 mm		65 mm		
1 3/4	45 mm	90 mm	41 - 44 mm		90 mm		

NOTE: Tube sizes listed on the chart represent the largest tube recommended for a specific size casing. A smaller tube than that listed may also be used, but not a larger one. © DJX2 2007

Amish Farm sausage

2 lbs Lean ground pork
1/3 cup Onion finely chopped
2 teaspoon finely minced fresh parsley
1 teaspoon Rubbed sage
1 teaspoon Dried basil
1 teaspoon Dried marjoram
1 teaspoon Chili powder
1 teaspoon Black pepper
1/2 Teaspoon Ground red pepper
1/4 Teaspoon Dried thyme

Directions:

In a deep bowl, combine all ingredients, using hands if necessary.

On wax paper, shape and roll mixture into 2 logs 6 inches long and 2 inches in diameter.

Wrap in plastic wrap or foil and refrigerate overnight.

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.

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.

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
1/2 Teaspoon Thyme
2 Tablespoons Minced Garlic
2 Tablespoons Sugar
1 Teaspoon Red Pepper Flakes
1/2 Cup Cold Water
1/4 Teaspoon Mace, Ground
6 Feet Wide Hog Casings

Directions:

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.

Turkey Andouille

2 Lbs Ground Turkey
2 Teaspoons Salt
3/4 Teaspoon Black Pepper
1/4 Teaspoon Allspice
1/4 Teaspoon Mace
3/4 Teaspoon Thyme
3/4 Teaspoon Cayenne
3/4 Teaspoon Chili Powder
4 Tablespoon Onion Minced
3/8 Teaspoon Garlic Powder
1/4 Cup Water

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.

Polish Bacon sausage

400 g beef
350 g pork
250 g bacon
18 g salt
2.5 g pepper
1 g sugar
3.5 g garlic
1 g paprika
1 g coriander
.5 g ginger
100g water
Prague #1

Directions:

Cut bacon into ½" cubes. Grind all meats twice with ⅛" (2 mm) plate. Add all ingredients to cold water and mix thoroughly with ground meat, mix together until mixture feels sticky.

Stuff mixture into 70 mm synthetic fibrous casings and form straight links 12-13" long. Tie both ends with butchers twine and make a hanging loop on one end.

Hang on smoke sticks for 2 hours at room temperature.

Smoke with hot smoke until the internal temperature of the sausage reaches 154 - 158° F. Shower with cold water for 5 min and place in a cool place to cool the sausage below 52° F.

English Bangers

10 Lbs. Fat Pork Butts
2 Teaspoons Ground White Pepper
1 Teaspoons Ground Ginger
1 Teaspoons Sage
1 Teaspoons Mace
6 Tablespoons kosher Salt
6 Ozs. Bread Crumbs

Directions:

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.

Brewer's Bavarian Leberkase

1 ½ Lbs Beef
3 Lbs Pork
½ Lb Pork fat or bacon
3 Cup Shaved Ice
1 ½ Cups Milk
3 Teaspoons Powdered Dextrose
3 Teaspoons Salt
Prague Powder #1
1 Teaspoons White Pepper (ground)
½ Teaspoons Lemon rind
½ Teaspoons Mace (ground)
½ Teaspoons Coriander (ground)
½ Teaspoons Paprika (ground)
¼ Teaspoons Ginger (ground)
¼ Teaspoons Cardamom (ground)
¼ Teaspoons Onion Powder

Directions:

Cut partially defrosted meat into chunks, and put through smallest plate of your meat grinder. Mix all of the spices together and mix into the ground meat with your hands.

Put about 4 cups of crushed ice (some will melt and compact to about 3C of shaved ice) in your food processor to make shaved ice (like on a snow cone). Then remove to another bowl.

Place about a third of the meat and ice in your food processor and start mixing adding about a third of the milk to help it emulsify. The ice and milk are important in this recipe to help the meat become smooth and fluffy. It will take a couple minutes for each portion in the processor. It should have a fluffy, pudding like texture and stick together well. Perform this step twice more with the rest of the meat. Hand mix the three portions together again.

Place the meat mixture into 2 greased loaf pans (about 5x9). The meat can be domed with a spatula above the top of the pans. Use a spatula to scribe criss-crossed lines on top of the loaves. Set the loaf pans in a shallow water bath on a baking sheet.

Place in a pre-heated oven at 300°F for 2-2.5 hours or until the meat reaches an internal temp of 165F.

Beef Frankfurters

- Harvey Goodhart

5 lb Beef Chuck, fine ground
3 tablespoons Coriander
1 1/2 ts Cayenne
1 1/2 tb Salt
1/2 c Onions, grated
1 c Nonfat dry milk
1 1/2 teaspoon Mace
5 Garlic Cloves, pressed
2 teaspoon Sugar
1 c Water

Directions:

Combine all ingredients, mix well and stuff into lamb or hog casing. It's not necessary to precook these sausages. But if you decide to, bring to a boil and simmer for ten minutes. Rinse in cold water.

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.

Bierwurst (Beer Sausage)

1 lb. of lean beef
3 1/2 lbs. of lean pork butt
1 clove of garlic
1/4 cup of rum
1/2 lb. bacon
1 teaspoons powdered dextrose
1 teaspoons ground black pepper
1/2 teaspoons nutmeg
1 pinch of cardamom
1 teaspoons whole mustard seed
1/4 cup of salt
Prague Powder #1

Directions:

Mince the garlic and steep it in the rum for 5 hours.

Grind the beef and pork fine add all ingredients and pack tightly and chill overnight.

Stuff in beef bung or large casing. Dry at room temp for 1 hour. Place in preheated smoker at 130°F with vent wide open 1 hour. Close vents to 1/4 open increase temp to 160°F smoke to an internal temperature of 152°F

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.

Deejay's Smoked Beef Bologna

7 Lbs Beef Brisket 80%
1/2 Teaspoon Garlic Powder
1/2 Teaspoon Celery Salt
1/2 Teaspoon Allspice
1/2 Teaspoon Onion Powder
1/2 Teaspoon Cajun Spice
1/2 Teaspoon Coriander
1/2 Teaspoon Nutmeg
1/2 Teaspoons Powdered Mustard
1/2 Teaspoons Ground Mace
1 Tablespoon Ames Phos
1 Teaspoon Salt
1-1/2 Teaspoons White Pepper
1-1/2 Teaspoons Ruby Red Paprika
1-1/2 Teaspoons Dextrose
1/2 Cup Powdered Milk
1/2 Cup Crushed Ritz Crackers
Prague Powder #1

Directions:

Cut Brisket Into Grinder Sized Chunks. Save About 1/2 Pound Of The Hard Fat. Freeze Meat And Fat Until Stiff. Grind Meat And Fat Separately Using Large Plate, Then Mix And Grind Using 1/8" Plate. Place Back Into The Refrigerator Between Grinds To Keep Fat From Mushing.

Dissolve Prague Powder, Salt, Ames Phos And Dextrose In About 1/2 Cup Of Warm Water, Chill Until Almost Frozen, Then Mix In The Remaining Spices.

Mix Into Meat Well And Re grind With 1/8" Plate Or Use A Blender Or Food Processors To Emulsify In Small Batches. Add Remaining Ice Water To Keep Meat Below 55°F.

Stuff Into Collagen Casings Or Beef Rounds If Making A Ring Bologna.

Smoke At About 120°F For 1 Hour With Dampers 1/2 Open, Then Slowly Raise Temperature To 160°F Until An Internal Temperature Of 155°F Is Reached. Will Keep For About 1 Week In The Refrigerator.

Deejay's Italian Style Bologna

6 Pounds Of Brisket
1 Pound Ground Bacon
1-1/2 Teaspoons White Pepper
1/2 Teaspoons Garlic Powder
1/2 Teaspoons Ground Coriander
1/2 Teaspoons Ground Nutmeg
4 Teaspoons Of Ground Mustard
2-1/2 Teaspoons Ground Celery
2 Tablespoons Dextrose
1 Cup Powdered Milk
1 Tablespoon Amesphos
1 Cup Of Ice Water
Prague Powder #1
3 Tablespoons Salt

Directions:

Rough Grind Then Grind Thru 3/16 Plate.

Mix In Ingredients Adding Water As You Need It.

Stuff Into 6" Casings And Dry Over Night.

Smoke At 165°F Until The Internal Temp Is 150°F Is Reached Then Dip Into Cold Water Until The Internal Temperature Drops To 90°F.

Lebanon Bologna

10 Lbs. 100% Beef Chuck
3/4 Ozs Salt
Prague Powder No. 2
4 Ozs. Corn Syrup Solids
1 Oz. Powdered Dextrose
6 Ozs. Fermento
1 Tablespoon White Pepper
1 Tablespoon Nutmeg
1 Tablespoon Paprika
1 Teaspoon Onion Powder

Directions:

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.

Cajun Boudin Sausage

Chef John Folse

20 pounds pork butt or shoulder
3 pounds pork liver
8 large yellow onions
5 cups medium-grain rice
6 bunches green onion
5 ounces salt
2 ounces black pepper
1 cup red bell pepper
32-35mm hog casing

Directions:

Cook 5 cups of medium grain rice in lightly salted water, stirring occasionally until tender, approximately 30 minutes.

Cool rice in a

colander under cold running water, drain and set aside. In a large stock pot, place picnic shoulder and cover with water by approximately 4 inches. Bring to a rolling boil, reduce to simmer and cook 1 1/2 hours. Be sure to add water as necessary to retain volume. Add pork liver and cook 30 additional minutes. Remove meat and liver. Allow to cool slightly. In the same liquid, add onions and cook 20 minutes.

When onions are done, strain onions from stock and add to the meat.

Measure out 12 level cups of stock and set aside. Debone meat and in a home-style meat grinder, grind meat, liver and yellow onions. Add cooked rice and green onion tops, blending well into the meat mixture.

Blend salt, pepper and red bell pepper in with the stock, and pour into the meat mixture, once again blending well. Using a home-style stuffer or meat grinder attachment, stuff the mixture into hog casing and tie into 6-inch links. When ready to serve, steam the boudin or poach in 190 degree water until casing is cooked, approximately 10 - 15 minutes.

Boudin (Festival)

- Harvey Goodhart

3 c Water
1 teaspoon Celery flakes
1/2 lb Boneless pork, cubed
3/4 teaspoon Salt
1/8 lb Pork liver
1/2 teaspoon Black pepper
1/2 c Onion, chopped
3/4 teaspoon Red pepper
1/4 cup Green onion, chopped
3/4 cup Cooked rice
1 teaspoon Parsley flakes
Sausage casing

Directions:

Place water, boneless pork, and pork liver in a 2-quart saucepan. Bring mixture to a boil over high heat. Reduce to a medium heat setting and simmer until pork is tender. Remove pork and liver from stock. Grind pork and liver (use food processor, if desired). Add onion, green onion, and other seasonings to stock. Cook until onions are tender. Add ground meat to vegetable-stock mixture. Cook until most of the water has evaporated.

Stir in cooked rice. Adjust seasonings, if desired. Stuff rice-meat mixture into sausage casings. Prick casings 3-4 times each to prevent bursting during cooking. Cook boudin in simmering water for 12 minutes. Remove from water and serve.

Trail Bologna

6 Lbs. Lean Beef Plus 4 Lbs. Pork Butt
Prague Powder #1
1 3/4 Ozs. Fermento
2 Tablespoons Ground White Pepper
3/4 Oz. Corn Syrup Solids
1 Tablespoons Paprika
1 Tablespoons Allspice
1 Tablespoons Ground Nutmeg
3 1/2 Ozs. Salt
1 Tablespoons. Onion Powder
3/4 Oz. Corn Syrup Solids
3/4 Oz. Powdered Dextrose

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.

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.

Deejay's Garlic, Onion, Tater Brats

3 lb pork butt
2 lb beef chuck
1 lb pork fat
1 large onion
2 tablepoonsp kosher salt
2 teaspoons dextrose
2 teaspoons course black pepper
2 teaspoons ground mace
2 teaspoons ground caraway seed
1 teaspoons ground ginger
2 teaspoons garlic powder
1 cup powdered milk
2 cups mashed potatoes
regular hog casings

Directions:

Grind meats using the 1/8" plate. Add seasonings and milk. Mix thoroughly by hand, kneading and squeezing mixture to distribute ingredients evenly,

Stuff into hog casings.

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
1 Oz White Pepper
2 1/2 Tablespoons Ginger
2 1/2 Tablespoons Mace
2 1/2 Tablespoons Onion Powder
2 1/2 Tablespoons Coriander
2 1/2 Tablespoons Nutmeg

Directions:

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.

Deejay's **Hot Brats**

5 Lb Ground Pork Shoulder
5 Lb Ground Beef Brisket
4 Teaspoons Dried Sage
4 Teaspoons Crushed Red Pepper
4 Teaspoons Paprika
4 Teaspoons Ground Cumin
4 Teaspoons Dried Sweet Basil
4 Teaspoons Anise Seed
4 Teaspoon Dried Oregano
1/2 Teaspoon Salt
1/2 Teaspoon Ground Black Pepper

Directions:

Mix The Meats With The Spices. Stuff Into 2 1/4 Inch Casings.

Smoke At 225°F For 2 Hours Or Slow-Smoke At 185°F For 4 Hours.

Deejay's Cheesy **Hot Brats**

5 Lb Ground Pork Shoulder
5 Lb Ground Beef Brisket
4 Teaspoons Dried Sage
4 Teaspoons Crushed Red Pepper
4 Teaspoons Paprika
4 Teaspoons Ground Cumin
4 Teaspoons Dried Sweet Basil
4 Teaspoons Anise Seed
4 Teaspoon Dried Oregano
1/2 Teaspoon Salt
1/2 Teaspoon Ground Black Pepper
2 Cups High Temperature Cheddar Cheese

Directions:

Mix The Meats With The Spices Add In High Temperature Cheese. Stuff Into 2 1/4 Inch Casings.

Smoke At 225°F For 2 Hours Or Slow-Smoke At 185°F For 4 Hours.

Luck Of The Irish Brats

- Jerry Predika

2 1/2 Lbs. Medium Ground Veal
2 1/2 Lbs. Medium Ground Pork Butt
1 Cup Chopped Parsley Or Green Onion Tops
3 Teaspoons White Pepper
2 Teaspoons Mace
2 Teaspoons Nutmeg
1 Tablepoonsp. Salt
1 1/2 Cups Water
1 Cup Milk-Soaked Bread Crumbs

Directions:

Combine All Ingredients, Mix Well And Stuff Into Hog Casing. To Cook, Fry In Butter, Dip In Milk And Broil Or Barbecue.

Medieval Bratwurst

4 Pounds Pork Shoulder
4 Pounds Beef Chuck
4 Pounds Bacon
1 Quart Water
4 Teaspoons Salt
4 Teaspoons Pepper
2 Teaspoons Sage
2 Teaspoons Marjoram

Directions:

Finely Chop All Meats And Mix Together.

Take Pork, And Beef And Chop It Finely And Mix With It Bacon And Mix Together Mix Remaining Ingredients And Mix Well Into Meat.

Nurnberger Bratwurst

This is a bratwurst still very common in Nurnberg, West Germany. It is usually grilled and served 8 to 10 per serving. It goes well with German (hot) potato salad or raw sauerkraut.

4.5 lbs. lean pork (80% lean)

5.5 lbs. regular pork trim (50% lean)

1.4 lbs. ice

3.2 oz. salt

0.4 oz. white pepper

0.1 oz. mace

0.2 oz. marjoram

0.05 oz. dried shredded lemon peel

Directions:

Grind meat through 3/4 inch plate. Blend ice and spices in mixer for 30 seconds. Add meat and mix until all ingredients are well distributed. Chop to a coarse texture (rice kernel size particles) in a silent cutter, or alternatively grind through a 1/4 inch plate. Stuff into 15 mm sheep casings and link every 2 1/2 to 3 inches.

Ray's Oktoberfest Brats

20 lbs. Pork butts
4 cups milk
6 Tablespoons salt
4 teaspoons Prague powder
1 Tablespoons mace
8 teaspoons white pepper
1 Tablespoons nutmeg
2 teaspoons ginger
4 eggs
4 cups powdered milk

Directions:

Grind meat through a fine plate. Mix spices together and add to meat with the rest of the ingredients. Mix well.

Stuff into hog casings. Link and place in simmering water for 20 minutes. Remove and cool under cold running water until cool to touch. Separate the links and package

Deejay's Sheboygan Bratwurst

1 1/2 Lbs Pork Butt
1/2 Lb Chicken Thighs
1/2 Lb Beef
1/2 Lb Pork Back Fat
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 Powder

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.

German Dried Sausage

40# meat (1/3 pork & 2/3 venison)

1# salt

10 T. black pepper

red cayenne pepper to taste

garlic to taste

Prague Powder #1

Directions:

Mix together

Pour salt mixture on meat and mix well. Grind meat coarsely and stuff in casings.

Smoke for 24 hours and hang to dry.

For fresh cooking sausage:

Mix meat 1/2 pork & 1/2 venison

Grind after seasoning and cook in patties.

Brown 'N' Serve Style Breakfast 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

Directions:

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.

Deejay's Beef Breakfast Sausage

5 Pounds Very Lean Ground Beef (80%)

2 1/2 Teaspoon Of Salt

2 1/2 Teaspoon Of Garlic Salt

2 1/4 Teaspoon Of Pepper

5 Teaspoon Of Cumin

2 1/2 Teaspoon Of Sage

2 1/4 Teaspoon Of Basil

2 1/4 Teaspoon Of Oregano

1/2 Teaspoon Amesphos

Directions:

Grind Using A 3/8" Plate.

Mix The Ground Beef And Spices And Refrigerate Overnight In A Zip Lock Bag.

Stuff Into Small Casings Or Make Into Thin Patties.

Deejay's Chicken Bacon Breakfast Sausage

5 Pounds Ground Chicken Or Turkey

1/2 Pound Ground Bacon

2 1/2 Teaspoon Of Salt

2 1/2 Teaspoon Of Garlic Salt

2 1/4 Teaspoon Of Pepper

5 Teaspoon Of Cumin

2 1/2 Teaspoon Of Sage

2 1/4 Teaspoon Of Basil

2 1/4 Teaspoon Of Oregano

1/2 Teaspoon Amesphos

Directions:

Grind Using A 3/8" Plate.

Mix The Ground Beef And Spices And Refrigerate Overnight In A Zip Lock Bag.

Stuff into Small Casings Or Make Into Thin Patties.

Country Style Breakfast Sausage

10 Lbs. Of Ground Pork Butt
4 Tablespoons Salt
1 3/4 Teaspoons White Pepper
3 1/2 Teaspoons Sage, Ground
2 1/2 Teaspoons Thyme, Ground
2 1/2 Teaspoons Nutmeg
2 1/2 Teaspoons Ground Ginger
1/2 Teaspoons Crushed Red Chili Peppers Ground
1/2 Cup Cold Water
1/2 Cup Non-Fat-Dry Milk

*Prague Powder #1 If Smoking

Directions:

Grind Meats And Pork Fat Together Through Medium Plate (3/16".)
Combine Ground Meat With Remaining Ingredients; Mix/Knead Well.
Stuff Or Make Into Patties.

Low Salt Breakfast Sausage

1 lb Pork,Ground
1/4 teaspoon Black Pepper
1/4 teaspoon White Pepper
3/4 teaspoon Sage
1/4 teaspoon Mace
1/2 teaspoon Garlic Powder
1/4 teaspoon Onion Powder
1/4 t Allspice,Ground

Directions:

Combine all ingredients, mixing well.

Fry, grill or cook on a greased baking sheet in a 325 oven until done.

Or stuff into small casings and smoke.

Deejay's Spicy Turkey Breakfast Sausage

A Turkey Version Of Jimmy Dean

2 1/2 Pounds Ground Turkey Breast
1/4 Teaspoon Cayenne Pepper
4 Teaspoons Rubbed Sage
1/2 Teaspoon Garlic Powder
1/2 Cup Unsweetened Apple Sauce
1/2 Teaspoon Black Pepper
1 1/2 Teaspoon Salt

Directions:

Mix All Ingredients And Chill In An Air Tight Zip Lock Bag Overnight In The Refrigerator.

Stuff Into Small Casings Or Make Into Patties.

Deejay's JD Style **Hot** Breakfast Sausage

10 Pounds Ground Pork Butt
1/2 Teaspoon Coriander
2 Teaspoons Dried Parsley
4 Teaspoons Dried Thyme
4 Teaspoons Rubbed Sage
1/2 Teaspoon Garlic Powder
1/2 Teaspoon Onion Powder
1 Teaspoon Maple Sugar, Brown Or Turbinado Sugar
2 Teaspoons Cayenne Pepper
*1/4 Teaspoon Crushed Red Pepper
*1 Tablespoon Salt
*1-1/2 Teaspoons Ampesphos
*1-1/2 Teaspoons Coarse Ground Pepper

Directions:

Get Meat Icy Cold - Stiff But Not Frozen.

Trim Meat From Fat And Cube So It Fits Through Your Grinder Chill Again.

Grind Meat And Fat Through A 1/8th Inch Plate Separately. Then Mix Together. Mix In Spices And Grind Again. Stuff Into Small Casings Or Roll Into 2 Inch Meatballs And Flatten Into Patties

* If You Don't Want It A Little Hot Reduce These Ingredients By About Half.

** Amesphos Helps Prevent Sausage From Tasting Dry And Help As A Binding Agent. If You Don't Have Amesphos Use 2 Teaspoons Of Dry Milk And 1/4 Teaspoon Of Msg Instead.

Deejay's Cabbage & Beef Sausage

10 Lb Coarsely Ground Beef Brisket Or Corned Beef
10 Lb Coarsely Ground Cabbage Or Sauerkraut
3 Lb Onion
Paprika To Color
Salt And Pepper To Taste

Directions:

Mix Well And Stuff Into Casings.

Tie Off At 4" Intervals.

You Can Add A Hot Pepper Or Two, A Splash Of Balsamic Vinegar Or Even Cheese.

Deejay's Cabbage & Pork Sausage

10 Lb Coarsely Ground Pork Shoulder
10 Lb Coarsely Ground Cabbage Or Sauerkraut
3 Lb Onion
Paprika To Color
Salt And Pepper To Taste

Directions:

Mix Well And Stuff Into Casings.

Tie Off At 4" Intervals.

You Can Add A Hot Pepper Or Two, A Splash Of Balsamic Vinegar Or Even Cheese.

Deejay's Capicola Ham

Meat

8 To 9 Lbs Well Trimmed Pork Butt
2 Teaspoons Corriander
2 Teaspoons White Pepper
1 Teaspoon Garlic Powder
1 Teaspoon Ground Mace
2 Tablespoons Sugar
2-1/2 Tablespoons Salt
1 Tablespoon Amesphos
Prague Powder #1
1 Teaspoon Juniper Berries
2 Teaspoons Encapsulated Citric Acid

Rub

2 Tablespoons Paprika
2 Tablespoons Black Pepper
1 Tablespoon Crushed Fennel Seeds

Directions:

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 Tablespoon Of Unflavored Gelatin Powder
Spray The Inside Of A 4" To 5" Artificial Casing With Non Stick Spray And Place Rub Mixture Into The Casing And Shake Well To Get The Rub To Stick To The Sides. Drop Meat Into The Casing Try To Avoid The Sides Until Packing.

Prick Surface Of Casing To Release Air. Roll To Shape Pack Meat Down And To Remove Air Pockets.

Bake Or Smoke At 180°F Degrees For About 4 Hours To Achieve An Internal Temperature 152°F.

Deejay's Capocollo of Calabria

The Calabrese version of Capricolla

Pork loin

The Cure

2 cups of kosher salt

Prague powder #1

After 4 to 8 days it will be rubbed in Wine Vinegar, Kosher Salt, Course Ground Black Pepper, Ground Red Chili Pepper, Sweet Paprika and wrapped in a casing and aged for about 100 days.

Coppa Piacentina.

This is a Capocollo from the Piacenza region of Italy. It is made totally different in that it's initial cure is more than half black pepper.

Pork loin

The cure

1/2 cup of kosher salt

2 cups course ground Black Pepper

Prague powder #1

After about 4 to 8 days it will be rubbed in Cinnamon, Cloves, Bay Leaf, crush Walnuts , and wrapped in a casing and aged for about 4 to 6 months.

Deejay's Chaurice Creole Style Sausage

5 Pounds Fatty Pork Butt
2 Large Onions Diced
2 Cloves Of Garlic Pressed
4 Teaspoons Kosher Salt
2 Teaspoon Black Pepper
1.5 Teaspoons Cayenne Pepper
1 Tablespoon Red Bell Pepper
1/2 Teaspoon Hot Red Pepper
1 1/2 Teaspoons Allspice
1 Tablespoon Parsley
1 1/2 Teaspoon Thyme
1/2 Teaspoon Ground Bay Leaf

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.

An Great Flavor Option Is To Caramelize The Onion Before Mixing.

Serbian Cevapacici

5 lbs Medium ground beef chuck
10 Cloves Pressed garlic
1 Tablespoons Paprika
2 teaspoons Cayenne
1 Cup Chopped parsley
1 Tablespoons Salt
1 Tablespoons Black pepper
1 Cup Water or red wine

Combine all ingredients, mix well and stuff into hog casing.

To cook, grill, fry or broil. Serve with sauce of plain yogurt, chopped onion and cucumber; seasoned with a dash of cumin.

Chicken & Apple Sausage

- Harvey Goodhart

3.5 Lbs Boned Chicken Thighs
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

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.

Deejay's Apricot Chicken Sausage

10 Lbs Chicken Thighs With Skin
3 Tablespoons Kosher Salt
2 Tablespoons White Pepper
2 Tablespoons Dried Basil
4 Tablespoons Lemon Herb Seasoning
2 Tablespoons Cayenne Pepper
2 Cup Apricot Jam
1 Tablespoon Roasted Minced Garlic

Directions:

Ground Chicken With A Fairly Course Plate.

Mix All Ingredients Together Well And Stuff.

Chicken Bockwurst

- Harvey Goodhart

3 feet small or medium casings
1 1/2 pounds chicken breast and thigh meat, cubed
1/4 pound pork fat, cubed
1/4 cup finely minced onion
1 cup milk
1 egg
1 1/4 teaspoons salt
3/4 teaspoon ground cloves
1/2 teaspoon ground nutmeg
1/2 teaspoon white pepper
1 tablespoon finely chopped fresh parsley

Directions:

Put chicken breast, thigh meat, and pork fat through meat grinder using the fine blade, or fit food processor with steel blade, and process until pureed. Add onion, milk, egg, salt, cloves, nutmeg, pepper, and parsley to the meat, and mix well. Put mixture through meat grinder again, or process until mixture is finely ground. Stuff mixture into casings according to basic directions for stuffing sausages. Twist off to make 3- to 4-inch links.

Sausages may be poached according to basic directions for poaching fresh sausages and broiled in butter according to directions to brown fresh, poached sausages, or may be kept refrigerated for up to 2 days. Freeze for longer storage.

Chicken Dijon sausage

- by Richtee

10 Lbs ground chicken thighs
1 cup milled instant oats
.5 cup powdered milk
.25 cup Dijon mustard
.5 cup half and half
.5 cup dry white wine
.25 cup yellow mustard
2 tablespoons white vinegar
2 tablespoons horseradish
2 tablespoons coarse CBP
1 medium Spanish onion
1 tablespoon fine chopped dill
2 tablespoons mustard seed
4 tablespoons Kosher salt

Directions:

Warm wine, mustards, H&H, vinegar in sauce pan, whisk well

Dump other ingredients into ground meat, and add above sauce, mix well and stuff.

Deejay's 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 Teaspoon 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.

Deejay's Italian Chicken Sausage

2 1/2 pounds ground chicken breasts
5 cloves garlic minced
5 tablespoons parsley
2 tablespoons basil
1 small onion minced
1/4 cup grated Parmesan cheese
2 teaspoon crushed fennel seeds
2 teaspoon coarse black pepper
1 1/2 teaspoon kosher salt
5 tablespoons olive oil

Directions:

Grind chicken using a 3/8" plate.

Mix everything together and stuff into small casing.

A good option is to add 1/2 cup of high temperature cheddar and lightly smoke. You can also use turkey or duck.

Citrus Sage Chicken Sausage

- Wu-Tang

3 lbs chicken thighs

1 1/2 teaspoons course Black Pepper

3 tablespoons oats

1 tablespoons kosher salt

1 1/2 teaspoons granulated garlic

1 1/2 teaspoons onion powder

1 teaspoons ground Sage

1/2 teaspoons coriander

1/2 teaspoons thyme

zest of 3 mandarin oranges

juice of 3 mandarin oranges

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.

Deejays Chicken Vegetable Sausage

18.5 Pounds Chicken Thighs
1 Red Onion
2 Large Yellow Onions
1 Cup Chopped Spinach Broccoli
3 Red Bell Peppers
5 Celery Stalks
2 Pounds Of Carrots
3 Tablespoons Basil
1 Tablespoon Oregano
2 Tablespoons Salt
1 Tablespoon Course Black Pepper
2 Tablespoons Garlic
1 Tablespoon Coriander
2 Tablespoon Spanish Paprika
2 Tablespoons Rosemary Garlic

Optional 1 cup cheddar

Directions:

Grind Chicken, Peppers And Carrots. Finely Chop All Other Veggies. Mix Together And Let Sit Overnight. Stuff Into Lager Casings Or Make Into Patties. Makes Great Chicken Burgers!

Note: This Is Deliberately Mild, Low Salt And No Sugars. This Is Designed To Be A Healthy But Tasty Sausage For Those People Who Are Watching Their Sugar And Salt Intake.

Fiesta Chicken Sausage

10 Pounds Chicken Thighs
6 Bell Peppers Multi Colored Diced
2 Medium White Onion Diced
6 Garlic Cloves Diced
1/4 Cup Fresh Cilantro Chopped
1 Cup Spinach Chopped
2 Tablespoon Kosher Salt
2 Tablespoon Course Black Pepper
1 Cup Dry Milk Powder

Directions:

Coarsely Grind Chicken And Skin.
Mix In Other Ingredients And Stuff

Teriaki Chicken, Mango, Jalapeno Sausage

5 Lbs. chicken legs thighs
1/4 cup Onion
1/4 cup dried Mango
1/4 cup red pepper
1/4 cup yellow pepper
3 seeded Jalapeno peppers
1 teaspoons garlic powder
1 Tablespoons Kosher salt
1 Tablespoons Parsley
2 Teaspoons course black pepper
1 teaspoons ginger
1 Tablespoons brown sugar
1/2 cup soy sauce
1/2 cup milk powder
1 cup cold water

Directions:

Grind meats. Add spiced and veggies and mix well.
Stuff into standard hog casings

Chicken, Tomato & Rice Sausage

- Jerry Predika

4 Lb Chicken Thighs

1 Lb Finely Chopped Bacon

1 1/2 Tablespoons Salt

1 Tablespoons Black Pepper

2 Cloves Crushed Garlic

1 16 Oz. Can Peeled Tomatoes

2 Cups Cooked White Rice

1 Cup Chicken Broth

1 Bunch Finely Chopped Green Onions To Taste

Minced Hot Peppers Optional

Directions:

Drain tomatoes and chop.

Mix Together And Stuff Into Hog Casings. Refrigerate Or Freeze.

Steam Or Braise To Serve.

Chinese Sausage (Laap Ch'eung)

2 Pounds Pork Shoulder
2 Pounds Pork Fat
3 1/3 Grams Salt
2 1/4 Grams Sugar
3 Grams Bean Sauce
3 Grams Hot Pepper
3 Grams Anise Seeds
3 Grams Cloves
3 Grams Cinnamon
Prague Powder #1
3/4 Zest Seville Orange

Directions:

Chop The Meat, Put The Spices Into Some Rice Wine Or Brandy, Mix, Stuff Into Lamb Casings. Smoke Of Lychee Wood Fire.

Chinese Sausage (Lop Cheong)

2 1/4 Lbs Pork Butt
3/4 Lbs Pork Back Fat
3 Tablespoons Brown Sugar
2 Tablespoons Salt
2 Tablespoons Soy Sauce
1 Tablespoon Sweet Sherry
3 Tablespoons Scotch Whiskey
1 Tablespoon Chinese Five-Spice Powder
2 Tablespoons Water

Directions:

Grind The Pork And Fat In A Meat Grinder Fitted With A 3/8-Inch Plate Or, To Be More Authentic, Dice The Meat And Fat With A Knife Into 1/4-Inch Cubes.

Combine All The Remaining Ingredients Except The Casings In A Large Mixing Bowl. Add The Meat And Fat And Mix Well. Stuff The Meat Mixture Into The Hog Casing; Tie The Casing Into 5-Inch Links. Prick The Links All Over With A Fork. Spread Them On A Rack And Place Them In The Refrigerator. Let The Sausages Dry Overnight.

Preheat The Oven To 200 Degrees. Place The Sausages On A Rack In A Foil-Lined Baking Sheet, Making Sure They Do Not Touch Each Other. Bake For 5 Hours. Shut Off The Oven But Do Not Open The Oven Door. Let The Sausages Cool For Another 2 Hours. Discard Any Excess Fat In The Pan And Store The Sausages In The Refrigerator For One To Two Weeks, Or Freeze Them For Two To Three Months.

Chinese Mushroom Sausage (Dung Goo Lop Chong)

3 Lbs Pork Butt
1/4 Cup Chinese Pale Soy Sauce
1 Cup Black Or Shitake Mushrooms
1 Teaspoon Salt
2 Teaspoons Rice Wine
2 Tablespoons Onion Powder
2 Teaspoons Sesame Oil
2 Tablespoon Fermented Black Bean
2 Teaspoons Ginger
1 Tablespoon Garlic Powder
1 Teaspoon White Pepper
1 Tablespoon Sugar
Prague Powder #2

Grind Meat Coarsely. Add Salt, Refrigerate And Allow To Drain Slightly.

Finely Chop Mushrooms And Beans.

Mix Remaining Ingredients.

Smoke At To 140°F Internal And Air Dry For 3 Days.

Chopin's Polish Sausage

Wola Polish sausage - Chef John Folse

5 lbs. ground pork butt
2 tablespoons sugar
1 tablespoons marjoram
1 teaspoons allspice
1 teaspoons savory
1/2 cup garlic, minced
3 tablespoons salt
3 tablespoons black pepper
1 cup ice water

Directions:

Double grind the pork butt.

Combine pork with all of the seasoning ingredients. It should be mixed thoroughly using your hands adding a little of the ice water to retain a cold temperature in the pork.

Continue mixing and adding ice water until all is used up and the sausage is well blended. Stuff into casings and cook, bake or fry. This makes a wonderful Polish sausage sandwich.

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.

Deejay's Spanish Chorizo

Based on book by Ryttek Kutas published in 1987. I made a few changes to suit my taste and favorite spices.

5 pounds fatty pork butt
2 tablespoons kosher salt
1 red bell pepper
1/2 cup apple cider vinegar
4 teaspoons Ruby Red Paprika
3.5 teaspoons Hungarian Paprika
2 teaspoons hot cayenne pepper
3 cloves fresh pressed garlic
1.5 teaspoons Italian seasoning
1 teaspoon coarse black pepper
1.5 cup cold water

Directions:

Meat should be cut into strips small enough to go through our grinder and nearly frozen. Grind in 3/8 inch plate. Mix water vinegar and spice well then add to the meat. Mix well and stuff into 38 to 42 mm hog casings.

I like to make mine about 12 inches long. Hang in the refrigerator or cold space overnight to dry. Although not normally smoked, I like mine lightly smoked with apple, cherry and pecan wood.

Panchito's Pork and Chivo Chorizo

2 lbs Boneless porkbutt
1 lb Leg of goat (chivo) or lamb
1 lb Unsalted fatback)
1 bunch Fresh cilantro
3/4 tablepoonsp Ground chile
1/4 cup Ground paprika
1 1/2tablepoonsp Ground cumin
1 teaspoons Ground cinnamon
1/2 teaspoons Garlic powder
Pinch Ground cloves
5 teaspoons Salt
5 teaspoons Nonfat dried milk
1 1/2cups Crushed ice

Directions:

Grind pork, chivo or lamb, fatback and cilantro with 1/4 inch plate. Add all the spices, salt and dried milk. Mix at low speed for one minute while gradually adding ice. Mix another minute at medium speed. Stuff into DeWied plastic casings. Chill or freeze.

Chipolata Sausage English Cocktail Sausage

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

Directions:

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.

Mix the herbs and seasonings in the water and chill.

Using a food processor emulsify the meat and chill.

In a mixer add the herbs, spices, and seasonings to the water then the bread crumbs.

Chill

Using 28mm casings, stuff the mixture into 1 inch links and cool.

Grill or cook in the oven and serve at once.

Chipotle Lime Chicken Sausage

- Wu-Tang

The basic recipe

3 lbs boneless/skinless chicken thighs

3 tablespoons oats

2 large chipotles in adobo sauce, diced zest of 3 limes

juice of 3 limes

1 teaspoons kosher salt

1 palm fresh minced cilantro

2 teaspoons Southwest seasoning blend

Cut the meat into chunks, partially frozen.

Then blended in the seasonings.

Chipotle Creole Sausage

3 lb ground pork
2 lb ground beef
1 teaspoons garlic powder
1 tablespoons course ground pepper
5 teaspoons salt
1 teaspoons cumin
2 tbl ground chipotle chili powder
4 teaspoons paprika
1/2 teaspoons sugar
1 teaspoons all spice
3 tablespoons parsley
1 cup onion

Directions:

Chop Veggies finely.
Grind meats through a medium plate.
Combine all and mix and stuff.

Deejay's Creole Style 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
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.

Deejay's Creole Pork Sausage

7 Lbs Fresh Pork
2 Large Onions, Chopped
1 Clove Garlic, Crushed
1/2 Teaspoons Paprika
2 Tablespoons Salt
1/2 Teaspoons Allspice
2 Teaspoons Black Pepper
1 Teaspoons Crushed Chili Pepper
1/2 Teaspoons Cayenne Pepper
3 Sprigs Parsley, Chopped
1/4 Teaspoons Powdered Bay Leaf
Sausage Casing

Directions:

Grind The Pork Using The Coarse Plate 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 grind The Mixture And Stuff.

Deejay's Debatouille Vegetable Sausage

Or what to do with all that quash!

1 egg plant
1 yellow squash
1 zucchini squash
2 cartons of mushrooms
1 bundle parsley
1 bundle green onions
2 red bell peppers
3 large tomatoes
2 large onions 1 red and 1 yellow
1 cup chopped steamed greens
2 Garlic cloves
1 tablespoon Oregano
1 tablespoon Basil
Salt pepper to taste
1 pack of Ritz Cracker crumbs
2 Eggs
1 cup of shredded cheese
Flour for dredging patties
Oil for frying

Dice all veggies. Pre steam mushrooms, red and yellow onions, green onions and tomatoes together and drain. Steam all other vegetables together and drain.

Put about 2 tablespoons of oil in a skillet and fry veggies until done to your satisfaction.

Mix all veggies and stuff or make into patties or meatballs.

Fennel Sausage

5 Lbs Pork Butt, Ground Coarsely
2 Heads Garlic, Minced
1/4 Cup Parsley, Minced
1 tablespoon Oregano
1 Tablespoon Thyme
2 Tablespoons Fennel Seeds
1 Teaspoon Pepper
1/2 Teaspoon Cayenne
1 tablespoon Salt
1 Cup White Wine
9 Feet Sausage Casing

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.

Deejay's Hawaiian Style Sausage

5 Pounds Of Pork Butt
1.5 Pounds Of Bacon
1 Tablespoon Garlic Powder
1 Tablespoon Anise Seeds
1/2 Teaspoon Fennel Seeds
3/4 Cup Brown Sugar
3/4 Cup Soy Sauce
4 Tablespoons Sweet Paprika
1 Teaspoon Cayenne Pepper
1/2 Cup Pineapple Juice
2 Tablespoons Amesphos
Prague #1

Directions:

Grind All Meat Through A Fine Plate.

Mix All Spices And Let Sit Overnight.

Stuff Into Medium Hog Casings.

Smoke Slowly At 150 To 170°F Until An Internal Temperature Of 150°F Is Reached.

Hill Country Sausage

4 Lbs Pork Butt With Fat
2 Lbs Beef Chuck 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.

All Beef Hotdogs

5 Lbs Lean Beef Chuck
3 Tablespoons Ground Coriander
2 Tablespoons Kosher Salt
1 Tablespoon Granulated Or Powdered Garlic
1 Tablespoon Onion Powder
2 Teaspoons Ground Mace
Prauge Powder #1
1 Cup Ice Water
1 Cup Nonfat Dry Milk Powder

Directions:

Trim and Cut The Beef Chuck Into 1-2 Inch Cubes And Grind It Twice Through The Finest Plate Of Your Meat Grinder.

Mix All The Dry Spice Ingredients With The 1 Cup Of Ice Water And The Cure And 1 Cup Of Dried Milk.

Pour The Spice/Cure/Milk Mixture Into The Ground Meat And Mix It Very Well For At Least 2 Minutes. Use Your Hands To Assure Even Distribution.

Put The Sausage Mixture Into The Refrigerator For 30 Minutes. When It Is Cold Again, Pass It Once More Through The Finest Plate Of Your Sausage Grinder.

Stuff The Ground Meat Into 1 1/8 Natural Sheep Casings Or Comparable Natural Pork Or Collagen Casings. Allow The Links To Air Dry For At Least 30 Minutes And Then Take Them To The Smoker

Hotdogs Pork & Beef

4 Lbs. Lean Pork Trimmings (Pork Butts)
6 Lbs. Lean Beef (Chuck)
1 Pint Ice Water
Prague Powder #1
6 Tablespoons Ground Mustard
6 Tablespoons Salt
1 Teaspoon Ground Black Pepper
4 Tablespoons Paprika
1 Teaspoon Ground White Pepper
1 Tablespoons Mace
1 Teaspoon Ground Celery Seeds
1 Teaspoon Garlic Powder
2 Cups Non-Fat Dry Milk
4 Tablespoons Dextrose

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.

Deejay's Italian Sausage (Mild)

10 Lbs Ground Pork Butt 60% Lean Meat 40% Fat
3 Tablespoons Kosher Or Sea Salt
1 Tablespoons Black Pepper, Coarsely Ground
4 Cloves Garlic Finely Minced
5 Tablespoons Fennel Seed
5 Tablespoons Anise
1/4 Tablespoon Paprika
2 Tablespoons Corn Sugar
2 Teaspoons Citric Acid

Directions:

Chill Meat To About 36°F.

Crush Fennel, Anise, Red Pepper Together In A Mortise 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 Prague Powder #1 To Above Recipe If You Plan On Smoking!

Deejay's Italian Sausage (Hot)

10 Lbs Ground Pork Butt 60% Lean Meat 40% Fat
3 Tablespoons Kosher Or Sea Salt
2 Tablespoons Black Pepper, Coarsely Ground
4 Cloves Garlic Finely Minced
5 Tablespoons Fennel Seed
5 Tablespoons Anise
1 Tablespoon Paprika
2 Tablespoon Crushed Red Pepper Flakes
2 Tablespoons Corn Sugar
2 Teaspoons Citric Acid

Directions:

Chill Meat To About 36°F.

Crush Fennel, Anise, Red Pepper Together In A Mortise 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 Prague Powder #1 To Above Recipe If You Plan On Smoking!

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:

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.

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.

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.

Genuine Texas Hotlinks

6-7 Lbs. Boston Butt
1 Bottle Beer
2 Tablespoons Coarse Ground Black Pepper
2 Tablespoons Crushed Red Pepper
2 Tablespoons Cayenne
2 Tablespoons Hungarian Paprika
3 T. Morton's Tender Quick
2 Tablespoons Whole Mustard Seeds
1/4 Cup Minced Fresh Garlic
1 Tablespoon Granulated Garlic
1 Tablespoon MSG
1 Tablespoon Ground Bay Leaves
1 Tablespoon Whole Anise Seeds
1 Tablespoon Coriander
1 Tablespoon Ground Thyme

Mix All The Spices, Cure, And Garlic Into The Beer And Place In Refrigerator While You Cut Up The Meat To Fit In The Grinder.

Pour The Spiced Water Over The Meat And Mix Well. Run Meat And Spice Mixture Through The Fine Plate And Mix Again. Stuff Into Medium Hog Casings. Smoke Or Slow Grill Till They Are Done.

Greek Sausage

5-lbs ground pork
3/4-lb feta cheese, crumbled
1-bunch of fresh Italian parsley
6 1/2-oz kalamata olives, chopped
1-tablespoonsp dried oregano
1-tablespoonsp anise
1-tablespoonsp coarse black pepper
1-tablespoonsp salt
1-tablespoonsp ground coriander
1-tablespoonsp fresh garlic, minced
3/4-cup dry white wine

Directions:

Mix all seasonings together with wine

Mix the seasonings with the ground meat and cheese

Stuff into casings

Hungarian Sausage

3 Lb Pork Butt, Boneless
1 Lb Beef Chuck
1 Lb Pork Fat
10 Garlic Cloves, Peeled And Crushed (About 2 Tablespoons)
1 Cup Water
2 Tablespoons Salt
1/2 Tablespoons Black Pepper
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.

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 Nutmeg
1/2 Teaspoon Cayenne Pepper
1/2 Teaspoon Cloves
1 Teaspoon Salt
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

Italian Boar Sausage

5 Feet Medium Hog Casings
4 Pounds Boar Meat*
1 Pound Pork Fat *
2 1/2 Teaspoons Salt
2 Teaspoons Black Pepper
2 Teaspoons 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 Gamy 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.

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.

Italian Crepinettes With Wilted Greens

2 bottles balsamic vinegar
1 pound magret of duck with fat
1/2 pound pork butt
1/4 pound pancetta
1 teaspoon cumin seeds
1 teaspoon cinnamon
1 teaspoon salt
1/4 pound caul fat
4 tablespoons extra-virgin olive oil
2 garlic cloves, thinly sliced
2 cups kale (bitter escarole)
Salt, to taste
Freshly-ground black pepper, to taste

Directions:

Cut Kale into 1/2" ribbons.

Reduce the balsamic vinegar to 20 percent to syrup consistency. Set aside.

Preheat the broiler or grill.

Cut the duck, pork butt and Pancetta into 1/4-inch cubes. Run the meat through a grinder. The mixture should be quite rough.

In a large mixing bowl, combine the ground meat with the cinnamon, cumin and salt. Mix very well. Divide the mixture into 8 equal oval patties, about 1/2-inch thick. Wrap each patty in caul fat. Place the patties under the broiler or on the grill and cook through, about 4 to 5 minutes per side. Set aside.

In a large 12- to 14-inch saute pan, heat the olive oil until just smoking. Add the garlic and saute until very light brown, about 2 minutes. Toss in the kale and saute, stirring quickly, about 2 to 3 minutes, until just wilted but not too soft. Remove from the heat and season with salt and pepper. Divide the mixture equally on 4 plates. Place 2 crepinettes on each plate, drizzle the balsamic syrup over the greens, and serve.

From "MOLTO MARIO with Mario Batali - (Show # MB-5685)

Mario's Homemade Sausage

- 1 pound pork loin
- 1 pound pancetta
- 1 pound veal hip or shoulder
- 2 tablespoons salt
- 1 tablespoon fennel or anise seed
- 1 tablespoon ground black pepper
- 4 tablespoons black peppercorns
- 1 pinch nutmeg, or to taste
- 1 pinch cinnamon, or to taste
- 1 pork casing

Directions:

Soak the casing in water overnight in the refrigerator.

Cut the meat (loin, pancetta, veal) into 1/2-inch cubes and grind in a meat grinder. The mixture should be quite course. In a mixing bowl, combine the ground meat with the salt, fennel seeds, ground black pepper, whole peppercorns, nutmeg and cinnamon until very well blended. Using your hands in a very effective way to combine the mixture well.

Remove the casings from the cold water and dry on paper towels. Load the casing on to a funnel device leaving one inch of casing at the tip of the sausage stuffer. Slowly twist out the meat mixture into the casing, being careful not to leave any air pockets or tear the casing. Tie the tip end off and continue to tie off 4-inch segments with butcher twine. Hang sausage in a cool dry room with good ventilation. Hang for 7 days and then refrigerate. The sausage is now ready to cook.

This recipe yields 3 pounds of sausage.

From: "MOLTO MARIO with Mario Batali - (Show # MB-5646)

Musseto (Fresh Friulian Sausages)

5 pounds lean pork shoulder
1 pound pure pork lard
4 tablespoons salt
1/2 teaspoon cinnamon
1/2 teaspoon ground cloves
3 garlic cloves, finely chopped
1/4 cup red wine vinegar
1 tablespoon black pepper
2 pounds pork casings

Directions:

Grind the pork and fat on the 1/2-inch setting of a meat grinder or have your butcher do it for you. Mix the pork and fat together with your hands. Add salt, cinnamon, cloves, garlic, vinegar, and pepper and mix well. Cover and refrigerate overnight.

Stuff the pork casings with the pork mixture, tying the sausages at 5-inch intervals and refrigerate until ready to cook.

Place as many sausages as will fit in 1 layer in a skillet and place over medium heat. Cook over medium heat, turning occasionally, until they are well-browned on all sides. Serve immediately.

This recipe yields 12 to 15 servings.

From: "MOLTO MARIO with Mario Batali - (Show # MB-2D27)

Salsicce In Cartoccio (Sausage Ready To Mail)

4 pounds fresh pork shoulder
2 pounds pancetta
2 tablespoons black pepper
4 tablespoons kosher salt
4 tablespoons fennel seeds
1/2 cup dry white wine
8 feet sheep casings
8 scallions
2 pounds fava beans
4 hot chilis
8 tablespoons extra-virgin olive oil
2 egg whites, beaten
1 bunch parsley
1 bunch oregano
1 bunch chives,
1 bunch thyme
4 sheets parchment

Directions:

Grind meat through the largest plate you have. Chopped and mix herb bunches.

In a mixing bowl, stir together the pork shoulder and pancetta with your hands until well-mixed. Add pepper, salt, fennel seeds, and white wine and mix until well-blended, again with your hands. Work quickly so that body temperature does not change the texture of the fat.

Set up the sausage stuffer and place the casing over the funnel feeder. If you do not have a sausage stuffer, form the sausage into 1/4-pound logs, by hand, and be careful handling them. Stuff the sausage into the casings, twisting every 3 1/2 to 4 inches so that each sausage is about 4 ounces, and form 22 to 25 sausages. Prick them all over with a needle and divide into four equal batches.

Preheat the oven to 400 degrees.

Place each batch of sausage in a single layer in the center of each piece of parchment and fold in half like a book. Divide the scallions and favas among four packs, place 1 hot chili on top of each and drizzle each with 2 tablespoons oil.

Fold so there are no openings, seal the edges of each packet with the egg whites and place each packet on a sheet tray. Cook in a pizza oven 30 minutes, remove. Cut the bag with scissors at the table and sprinkle with the herbs. Serve in the bag.

From: "MOLTO MARIO with Mario Batali - (Show # MB-2A30)

Jagdwurst

Adapted from Ryttek Kutas

1 1/2 lbs. fresh lean ham
4 lbs. fresh bacon
4 1/2 lbs. lean pork butts
4 Tb. salt
1 1/2 Tb. ground white pepper
1 1/2 Tb. powdered dextrose
1 Tb. ground coriander
1 Tb. Garlic
2 Tb. ground mustard seed
1 Tb. ground nutmeg
1 Tb. ground ginger
Prague Powder #1

Directions:

Trim the fat from the fresh ham and grind with the lean pork butts through a 3/16" grinder plate. Grind fresh bacon and lean ham through a 3/8" grinder plate. Garlic is usually chopped in a blender with a little water to help it along. Add the remaining ingredients and mix thoroughly. Stuff the meat into a clear, fibrous 3 1/2" x 24" casing. Allow to dry at room temperature for 30-40 minutes. Then place the sausage in a smoker, pre-heated to 130° F, for about 1 hour without smoke. Increase the smokehouse temperature to 165° F and maintain until the internal temperature of the sausage reaches 150° F. Do not smoke the sausage for more than 30 minutes during this period.

Jagdwurst is a mild-tasting sausage, but is somewhat spicy. That is why the smoke is applied for such a short period. The meat, spices, garlic and smoke are being blended into one flavor.

Jerk Pork Sausage

5-lbs ground pork shoulder
1-cup red wine
3-tablespoonsp dried minced onion
3-tablespoonsp thyme
1 1/2-tablespoonsp garlic powder
1 1/2-tablespoonsp cayenne
1 1/2-tablespoonsp sugar
3-teaspoons allspice
3-teaspoons black pepper
1 1/2-tablespoonsp salt
3/4-teaspoons cinnamon

Combine all ingredients, mix well & stuff into hog casing.

Jewish Beef Sausage

3 Lbs Lean Beef Chuck
1/4 Lb Beef Fat
1 1/4 Lbs Fatty Beef
5 Teaspoons Kosher Salt
Pinch Allspice
1 Tablespoons 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

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.

Kabanosy

- Seminole
- 11 pounds pork butt
- 3 oz. Salt
- Prague Powder #1
- 4 teaspoons Pepper
- 2 teaspoons Sugar
- 1 teaspoon Nutmeg
- 1 teaspoon Caraway

Meat is cured. This imparts a characteristic color and flavor to the meat. It also eliminates possibility of food poisoning (botulism) when smoking. This is especially important when smoking at low temperatures and this sausage was originally smoked with cold smoke and not cooked.

Cut meat into 5 cm (2") pieces, add salt, sugar and Cure #1 and mix well together. Place in a suitable container, cover with a cloth to allow breathing and leave in a refrigerator for 48 hours.

2. Grind through 8 mm (1/4 or 3/8") plate

3. Mix with all spices. Originally the sausage was made with preservation in mind and no water was added as it would facilitate growth of bacteria (sausage was cold smoked but not cooked). Today we hot smoke it and you can add 1 cup of water during mixing what also helps to stuff mixture into casings. Then mix everything together until mixture becomes sticky.

4. Stuff into casings not bigger than 22 mm. Stuff casings firmly forming 24" links. Hang in the middle on a smoking stick. Leave sausage links in a continuous coil.

5. Hang it for 30 min at room temperature until casings feel dry. You may place it into preheated to 130° F smoker for 30 min without applying smoke yet. Moist casing will not develop nice color as soot and other unburnt smoke particles will accumulate on the surface and will affect the taste as well.

6. Smoke it with hot smoke 140° F for about 50 – 60 min then increase temperature to 170° – 190° F and bake for 20 minutes. The casings should develop brown color and the internal meat temperature should be 154° – 158° F.

7. If your smoker has a weak heating element or you are smoking at low outside temperature, you may be better off to finish cooking by baking sausage in the kitchen oven.

8. Store it in a refrigerator where it will keep very well.

Note: Original recipe called for drying Kabanosy for 5 – 7 days at 53° – 64° F until sample sausages loose 45% of its original weight. Then the sausages were divided into previously twisted individual links. When the sausage is kept at above temperatures it will become drier, darker and better all the time. In time you will be able to break it with your fingers piece by piece.

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)

Directions:

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.

Deejay's Kielbasa Sausage

(Polish Sausage)

15 lbs lean pork butt

6 lbs lean ground beef

1 Tablespoons garlic salt

1 teaspoon black pepper

1-2 Tablespoons salt

2 Tablespoons mustard seed

1 head garlic cloves

1 quart of water

1/4 teaspoon Paprika

Directions:

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.

Smoke at 225°F for about 2 hours.

Deejay's Italian Kielbassa

5.25 pounds lean beef
6 pounds pork 60-40
1 cup of salt
1 cup powdered milk
2.25 teaspoons Dextrose
4.5 teaspoons garlic powder
3.25 teaspoons Black pepper
1 teaspoon Crushed red pepper
.5 teaspoons Cajun spice
4.25 teaspoons ground mace
2 teaspoons encapsulated Citric Acid
1/2 cup buttermilk
Prague Powder #1
1/2 cup water
1/2 cup port wine

Directions:

Mix ground meat with salt, cure and buttermilk. Chill and wait for it to get sticky. Mix remaining ingredients with 1/2 cup of water and 1 cup of port wine and mix into meat. Stuffed into 28-32mm hog casings and 1 2.5 inch casing. Chill over night and smoke in the morning.

Cactus Gap Kielbasa

12 lbs. pork butt
1 teaspoons. liquid smoke in 1 pint of water
2 teaspoons Prague Powder #1
5 garlic cloves (crushed)
5 Tablepoons. kosher salt
1 teaspoons. Cayene pepper
2 Tablepoons. Corn syrup solids
1-1/2 Tablepoons. ground black pepper
1-1/2 teaspoons. marjoram
2 teaspoons. dried-rubbed summer savory
2 Tablepoons. sweet Hungarian paprika
1 teaspoons special meat binder
½ cup milk powder

Directions:

Grind the pork using a 3/16" plate. Mix all the ingredients well into the sausage until a meat paste is formed. Stuff the sausage into 52 mm soaked fibrous casings smoke with maple wood start at 130°F for 2hrs then raise the smoker to 170 and smoke to an internal of 152°F.

Deejay's Knackwurst

4 pounds lean brisket plus 1 pound of pork fat

or

5 pounds Porkbutt

1 cup Powdered Milk

1 tablespoon Amesphos

2 teaspoons Garlic powder

3.5 teaspoons Spanish Paprika

2.5 teaspoons White Pepper

2 teaspoons Kosher Salt

2 teaspoons Onion Powder

2 teaspoons Ginger

1.5 teaspoons Mace

1.5 teaspoons Dextrose

.5 teaspoons Dry mustard

.5 teaspoons Allspice

2 Dark Beers (Lagers are best)

Grind meat through a 3/8" plate

Mix spices with beer and mix into meat

Emulsify meat mixture until sticky

Stuff into 28mm hog casings I like them a bit longer than hot dog bun length

Best if left overnight before cooking or smoking to let flavors develop.

Dry sausages in smoker at about 100°F for an hour or two before smoking.

Smoke low at about 150 to 170°F with smoke until the internal temperature reaches 150°F then dip in cold water to stop the cooking process.

Krautwurst Sausage
- Harvey Goodhart

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.

Lamb Sausage

1 1/2 Lbs Lamb Shoulder
1 1/2 Lbs Beef Chuck
1 Large Onion
4 Cloves Garlic
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

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 Of The Mixture Is Too Moist. Stuff Into Hog Casings.

Landjaeger – Beef

1 1/2 Lbs ground beef chuck
1 lb pork butt

Grind thru med 3/16" plate
7 ft sheep casing or small hog casing

Dry Ingredients

1 3/4 teaspoons non iodized salt
1/2 teaspoons Prague Powder #1
1 teaspoons black pepper
1/4 teaspoons garlic granules
1/4 teaspoons ground caraway seed
1/4 teaspoons coriander ground
1/4 teaspoons cardamom
1/4 cup fermento

Wet Ingredients

2 Tablepoons clear light corn syrup
1/3 cup cold water

The longer this dries the more concentrated the flavor will be. Your looking for a green weight reduction of 15-20%

Mix all the dry with the water and corn syrup. Mix this well into the meat. Put the meat mix into the fridge while you get the stuffing ready. Stuff the casings and make into links the size you like. Take one of the links and weigh it. Write the weight down. Take a length of twine and tie it around the link you just weighed (this will determine the green weight loss)

Next take all the stuffed links and place on a rack and cover (yes cover) with some paper towel and place links in fridge. Next morning take links out and dry in your smoker with vent open NO SMOKE at 140* until the casings feel dry to the touch. If you have a dehydrator with a fan you can use it for this dry time.

After casings feel dry start the smoke at 145* for 2 hours with vent full open. Raise the temp of smoker to 170-175 with or without smoke (your choice) and continue until you have a link IT of 160* At this point re weigh the link with the string you tied around it and you should have a reduction of 15% If you do not have a 15% loss place links back in smoker with a

temp of 160-165* until the reduction has occurred. Check the tied link every hour.

When you're happy with the reduction take links from smoker and bloom at room temp until cooled. After bloom put Links back in fridge UNCOVERED for 24 hours

Landjaeger -Venison

4 pounds venison
1 pound pork fat
3 tablespoons kosher salt
2 tablespoons dextrose
1 teaspoon garlic powder
1 teaspoon caraway seed
1 teaspoon ground coriander seed
2 tablespoons ground black pepper
2 teaspoons ground allspice
1/2 teaspoon celery seed
2 tablespoons Bactoferm T-SPX
1/2 cup distilled water
Prague Powder #1

Chill the meat and fat in the freezer for at least 1 hour. You want it close to frozen, even a little crispy cold.

Chop the meat and fat into 1-inch chunks. Remove as much silverskin and gristle as you can from the venison.

Put about 10 feet of hog casings into some warm water and set aside. Mix all the spices, salt, curing salt and sugar with the meat and fat. Chill for 1 hour in the fridge.

Grind through the fine die on your grinder. If you are using trim from a deer — meaning there's a lot of silverskin, etc — grind first through the coarse die, then again through the fine die. If you need to double-grind, chill the meat in the freezer between grindings for 15-20 minutes. Clean up the grinder while the meat is chilling. When you finish cleaning it, submerge everything in ice water to quickly cool it down.

Meanwhile, run warm water through your hog casings. This flushes them, and will show you any leaks in the casings. Set them aside when you're done.

Take the temperature of the meat: If it is warmer than 40 degrees, put it back in the fridge for 30 minutes and check again.

When the meat is good and cold, get your starter culture ready. Gently mix the starter culture with the distilled water and let it sit for 5 minutes. Take out the meat and put it in a mixer bowl with the heavy paddle attachment. Add the starter culture, then mix everything on the lowest

setting for 60-90 seconds. You will see the meat change texture. You are looking for a good bind, where the meat is beginning to stick to itself. Put the meat into your sausage stuffer and stuff it into the hog casings. Twist off into links of about 8 inches. Tie off each link with kitchen twine.

Hang the links on a drying rack — a wooden clothes drying rack is excellent for this — and find a needle. Heat the tip of the needle over a flame until it glows; this sterilizes it. Prick the casing anywhere you see air pockets.

Now you need to ferment the sausage. You will want to tent the hanging sausages with black plastic from some garbage bags, or some other plastic sheeting. If you have one, put a humidifier under the sausages. You really want them to stay moist.

Let the sausages hang for at least 24 hours, and up to 48 hours. Every 6-12 hours, spritz them with a spray mister to keep them moist. This is the fermentation stage, the stage where the starter culture you are using defeats any bad bacteria in the sausage.

When the sausages are ready, fire up the smoker. Put ice cubes in the water tray to keep the temperature as cool as possible. You are not cooking the links here, you are giving them a good smoking.

Use oak, hickory, any fruit or nut wood. Avoid mesquite, as it is too distinctive. And no pine — too much resin. Smoke the links for 2-3 hours, making sure the temperature stays cool.

If the smoker got beyond 150 degrees, douse the links in an ice water bath to stop any cooking. Pat them dry.

Now you need to hang them in your drying chamber. I use an old fridge with a temperature regulator and a humidifier in it. Hang the links at about 80 percent humidity for at least 2 weeks before eating. You can let them go as long as 6 weeks. Store in the fridge, or vacuum sealed in the freezer.

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.

Deejay's Linguica Sausage

5 lbs. ground pork butt (50% fat)
1 tablespoon paprika
3 teaspoons salt
1/4 teaspoon cinnamon
6 cloves garlic minced
1/2 teaspoon allspice
1 teaspoon crushed red pepper
1/4 cup cider vinegar
1 tablespoon coriander
1/2 cup cold water

Directions:

Cut pork into cubes, separating fat. Add pork belly fat to get a 50-50 mix.

Grind using a large plate Combine ground meat and remaining ingredients, and mix well with your hands. Cover and chill overnight.

Stuff into medium casings.

Smoke at 225°F for about 2 hours.

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)

Directions:

Fry the liver until it is about half-cooked. Grind the liver, lean and fat through 1/2 to 1-inch plate. Chop onions and sprinkle ingredients over the meat and hand mix. Grind through a 1/8-inch plate and mix 6 minutes and stuff casings 2 to 3 inches in diameter. Cook in water at 170°F or in a 185°F smoker until internal temperature of sausage reaches 152°F.

Immediately place the sausage in cold water until the internal temperature of the sausage is 100°F. Rinse briefly with hot water to remove grease. Allow to dry about an hour at room temperature. Store in the refrigerator.

Deejay's Liverwurst

3 Pounds Fresh Pork Or Chicken Liver, Cubed (I Prefer Chicken)
3 Pounds Lean Pork Butt
2 Pounds Smoked Bacon Ground
3 Small Onions, Finely Diced
7 Tablespoons Non Fat Dry Milk
3 Teaspoon White Pepper
4 Teaspoons Salt
6 Teaspoons Paprika
3 Teaspoon White Sugar
1-1/2 Teaspoon Marjoram
1-1/2 Teaspoon Ground Coriander 3/4 Teaspoon Mace
3/4 Teaspoon Allspice
3/4 Teaspoon Cardamom

Directions:

Grind Separately Through 3/8 Inch Grinder Plate. Mix Together And Grind Again. Mix The Meat By Hand And Add Your Onion And Spices A Little At A Time To Blend Evenly. Refrigerate For 1 Hour. Grind Meats And Spices Through Your Smallest Plate Twice More Chilling Between Grinds. It Should Look A Lot Like Reddish Chocolate Pudding.

Stuff Mixture Into 2-1/2 To 3 Inch Casings. I Use Collagen. They Peel Off Easily. Get A Large Pan Of Water Boiling Big Enough To Submerge Sausages. Put Sausages Into Boiling And Simmer For About 3 Hours.

Be Sure To Keep Sausages Submerged During The Whole Process. You'll

Probably Have To Put Something On Top Of The Sausages To Keep Them Under The Water. Drain Water From The Pot And Cover Sausages With Ice Water Until Cooled. Dry Off Sausages With Paper Towels And Refrigerate Over Night Before Eating. At This Point I Peel Off The Casings And Roll The Sausages In Plastic Wrap, So I Can Break Off Chunks And Spread It Like Thick Peanut Butter. The Sausages Will Last For About 10 Days But May Be Frozen.

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.

Directions:

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.

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.

Deejay's Lombo Marinato

(Smoked Pork Loin Brined Like Canadian Bacon)

1 gallon ice cold water
1/3 cup kosher salt
1/3 cup molasses
1 teaspoon Cajun spice
Prague powder #1

Directions:

Mix the brine and inject it every few inches then place it in a ziplock bag and in a bowl big enough to hold the brine if it leaks.

Let this soak for about a week in the fridge turning it every few days in case you have an air bubble in the bag to make sure the whole thing is submerged. Wait a week to 10 days before smoking – timing is not that critical.

Remove the meat from the brine water and rinse it in plain water. Dry it off with paper towels then smoke it at 200°F to 225°F to an temperature of 140°F is reached. I spray my meats with apple juice every hour or so throughout the smoke.

Deejay's Lomo Embuchado

(Dry Cured Pork Loin)

6.5 pounds Pork tenderloin

Brine

7 tablespoons kosher Salt

Prague Powder #1 & #2

Extra Large Casing to fit

Rub (paste)

2 teaspoons Dextrose

7 tablespoons Paprika

1 ounce red sweet wine

3 tablespoons Garlic powder

1 tablespoon EVOO

2.5 teaspoons Oregano

Directions:

Trim off all fat and silver skin. Cut loin in two pieces.

Mix brine ingredients and rub all surfaces of the meat. Refrigerate for 2 days at 40°F.

Rinse in clean water and soak for 1 hour then drain and dry the meat.

Mix the marinate paste then pack it on the meat for 2 days at 39 to 43°F.

Slip meat into a casing tied tightly and large enough to hold it. Hang the meat for 48 hours at 68°F with a humidity level of 95%.

Continue to hang and dry at 53 to 59°F with a humidity level of 75 to 80% for 1 to 2 months. Very similar in taste and texture to a spicy prosciutto or dried capricolla.

HINT: Eat one piece and continue to age the other.

Longganisa

Adapted from- Harvey Goodhart

Mixture of 30% ground beef and 70% ground pork

For every 2.2 pounds (1 kilo) of mixture, add:

2 1/2-level tablespoons salt

1 1/2 tablespoons sugar

1 1/2 tablepoons soy sauce

2 tablepoons vinegar

2 tablepoons wine

Prague Powder #1

1 level teaspoons ground pepper

2 level teaspoons chopped garlic

sausage casings

Directions:

Mix all ingredients together and cure mixture for 5-6 days in the refrigerator and stuff into casings. This kind of sausage should be stored in a cooler, ready for use. Place a small amount of water in a skillet.

Place sausages and let boil in water for about 10 minutes. With a fork, pierce casings.

The longganisa will be ready when juices flow out and turn a dark caramel color. The sausages should also turn the same color and some oil should leak out.

Mortadella Sausage

6 Tablespoons Salt
Prague Powder #1
2 Cups Non-Fat Dry Milk
8 Tablespoons Corn Syrup Solids
2 Large Cloves Fresh Garlic
2 Tablespoons. Gelatin
1 Tablespoons Black Pepper
1 Tablespoon Coriander
1 Tablespoons Mace
1/2 Oz. Good Italian Wine
1/2 Teaspoon Cinnamon
1 Pint Ice Water
9 1/2 Lbs. Lean Pork Butts
1/2 Lb. Pork Snouts

Directions:

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.

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 Tablespoons Corn Syrup Solids
1 Tablespoon Coriander
Prague Powder #1
1 Tablespoons 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.

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.

Deejays Pepalogna

A snack meat I made as cross between peperoni and bologna.

3 pounds of pork butt
3 pounds of chuck
2 pounds of bacon trims
5 tablespoons kosher salt
Prague Powder #1
2 tablespoons of fermento
1 teaspoon sodium etherbate
1 teaspoon encapsulated citric acid
5 tablespoons paprika
2 tablespoons corn syrup solids
2 tablespoon dextrose
2 tablespoons anise seeds
1 tablespoon garlic
1 teaspoon crushed fennel
1 teaspoon dry mustard
2 tablespoons cayenne pepper

Grind meats through a 3/8 inch plate. Mix with the emulsion ingredients below until sticky.

Mix spices into meat and grind into an emulsion – stuff into very large casings.

Bake or place in smoker with no smoke at about 190°F for 1 hour.

Add wood to the smoker and smoke lightly until an internal temperature of about 150°F.

Deejay's 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.

Ray's Pepperettes

8 Lbs. Pork shoulder
7 Lbs. Venison
6 Tablespoons Salt
4 Tablespoons Paprika
1 Tablespoons Chile powder
1.5 Tablespoons Cayenne pepper
1 Tablespoons Crushed red Chile flakes
1.5 Tablespoons Black pepper
1 Tablespoons White pepper
Prague powder #1
1 Tablespoons Mace
1 Tablespoons super binder
1.5 Tablespoons Sugar
3 Tablespoons Ground Mustard
3 Tablespoons Ground Coriander
6 Tablespoons Milk powder
1 1/2 cups Fermento
15 oz. cold water

Directions:

Grind meats through a fine plate, re grind to mix. Add spices and water, mix well.. Stuff into 22mm collagen casings. Link into 10 " lengths.

Hang in smoker and dry for about 1 hr. at 130 F, apply a heavy smoke for about 3 hrs @150 F. Increase smoker to 175 F and smoke to 150 internal. Allow to cool. Then hang to dry to desired texture.

Peperone

- From Charcuterie. Real Italian pepperoni!

5 pounds boneless lean beef
1-1/2 ounces kosher salt
1/4 cup/60 milliliters distilled water
3 teaspoons cayenne pepper
1/2 teaspoon ground allspice
1 teaspoon ground fennel
4 tablespoons dextrose
3/4 cup nonfat dry milk powder
2 tablespoons paprika
2 tablespoons dry red wine
10 feet hog casings
1/4 cup Bactoform F-RM-52
Prague Powder #1

Directions:

1. Combine the meat with the salt and Prague #2 and grind through the small die into the bowl of standing mixer set in ice.
2. Dissolve the Bactoform in the distilled water and add it, along with the rest of the ingredients, to the meat. Using the paddle attachment, mix on the lowest speed to incorporate all the ingredients, 1 to 2 minutes.
3. Stuff the sausage into the casings, and twist into 10-inch/25-centimeter links. Using a sterile pin or needle, poke holes all over the casings to remove any air pockets and facilitate drying.
4. Hang the sausage at room temperature, ideally 85 degrees F./29 degrees C. for 12 hours to "incubate" the bacteria; the beneficial bacteria will grow and produce more lactic acid in warmer temperatures.
5. Hang the sausage to dry (ideally at 60 degrees F./18 degrees C. with 60 to 70 percent humidity) until completely firm and/or it has lost 30 percent of its weight, 6 to 8 days if using sheep casing, 12 to 18 days if using hog casing.
6. Optional: For cooked peperone, hot-smoke it lightly at 180 degrees F./82 degrees C. to an internal temperature of 145 degrees F./62 degrees C., about 2 hours.

Yield: Twelve 10-inch/25-centimeter sticks if using hog casings, twenty-four

Italian Turkey Sausage

2.5 Pounds Turkey
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 Chicken Stock
1 1/2 Teaspoons Black Pepper
1/2 Teaspoons Salt
2 Tablespoons Parsley

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.

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

Directions:

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.

Dry-Cured Pepperoni

9 Tablespoons Salt
1 Oz. Powdered Dextrose
Prague Powder #2
1 Tablespoons Ground Hot Red Pepper
1 Teaspoons Allspice
5 Teaspoons Ground Anise Seed
2 Ozs. Corn Syrup Solids
5 Lbs. Lean Pork Butts
1 Lb. Regular Pork
4 Lbs. Boneless Beef

Directions:

Grind All The Meat Through A 3/16" Grinder Plate. Add All The Ingredients Mixing Evenly; Re grind 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.

Dry Cured Pepperoni-Salami

7 pounds pork shoulder
4.5 pound beef brisket
7 teaspoons salt
3/4 cup powdered milk
4 teaspoons dextrose
3 teaspoons garlic powder
1 teaspoon minced garlic
3 tablespoons paprika
2 teaspoons crushed black pepper
3 teaspoons mace
1-1/2 teaspoons cayenne pepper
1/4 cup whey from cheese
2 teaspoons fennel crushed
3 teaspoons anise crushed
1 tablespoon Amesphos
1/2 cup Red Wine
Prague #2
1/2 teaspoon Bacto Ferm LHP
3 tablespoons bottled water

Directions:

Rough grind then grind using a 1/4 inch plate.

Mix salt and cure and chill until sticky.

Dissolve starter in 3 tablespoon of bottled water and a pinch of dextrose. Grind spices into a fine powder and mix into meat forming a sticky paste. Add culture and mix in well. Stuff into the casings of your choice. I used 21 mm for snack type sticks and 4 inch for lunchmeat.

Dry about 85°F and about 90% humidity for 12 hours. A smoker with no smoke can be used. It's best to use a cloth and a spray bottle to keep them wet.

Dry at 55°F to 60°F with about 60% humidity for about 6 days for the small casings and 3 weeks for the large casings. They should lose 40% of their green weight when done.

Deejay's Smoked Pepperoni

11 lb. lean beef (Chuck or brisket)
2 lb. pork fat
1/2 rounded cups salt
4 rounded teaspoons corn sugar
6 tablespoons ground red pepper
6 tablespoons ground allspice
1/2 tablespoon garlic powder
2 1/2 cups fennel seed
1/2 cup buttermilk powder
1 tablespoon Amesphos
3.5 ounces encapsulated citric acid
Prague Powder #1 dissolved in 1 cup water

Directions:

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 smoker at 90°F until a pH 5 is reached. Store at 50°F for 20 days to dry pepperonis, or raise smoker temperature to 150°F and smoke until an internal temperatures of 142°F. You will still have to air dry in the refrigerator for a few days but not the 20 days.

This is not the dry cure pepperoni and lacks the texture but great for a soup, stew or in a sauce.

Pickled Sausage

1 Pint Water
3 Oz Corn Syrup Solids
6 Tablespoons Salt
1 Tablespoons Dextrose Or 1/8 Cup Cane/Corn Syrup/Molasses
1 Teaspoon Ground Marjoram
1/2 Teaspoon Paprika
Prague Powder #1
1 /4 Teaspoon. Mace
2 Large Clove Garlic Crushed
1 Tablespoons Black Pepper
1/2 Tablespoons Crushed Red Pepper
1 1/2 Teaspoon Cayenne Pepper

Directions:

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°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°F. Chill Overnight.

It Is Placed In A Large Container And Covered With White Vinegar. Add 1/4 Teaspoons Of Pickling Spices, 1 Slice Of Red Beet And 2 Tablespoon Of Crushed Red Pepper To Each Gallon.

Pickle & Pimento Loaf

7 Lbs. Lean Beef
3 Lbs. Lean Pork
2 Lbs. Ice Water
3 1/2 Ozs. Corn Syrup Solids
2 Teaspoons Prague Powder No. 1
1 Teaspoons Ginger
3 Ozs. Soy Protein Concentrate
8 Ozs. Non-Fat Dry Milk
1 Teaspoons Onion Powder
6 Tablespoon Salt
1/2 Teaspoons Mace
12 Ozs. Chopped Sweet Pickle
12 Ozs. Chopped Pimentos

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.

Deejay's Pickle, Pimento, Olive & Cheese Loaf

6 lbs of Pork Butt
3 Tablespoons white pepper
1/2 Cups of Mustard powder
2 1/2 Tablespoons Ground Celery
2 1/2 Teaspoons Ground Nutmeg
2 1/2 Teaspoons Coriander
2 1/2 Teaspoons Garlic Powder
1 Cup Brown Sugar
3 Cups Powdered Milk
2/3 Cup Salt
5 Cups of Ice Water
4 Cups diced American Cheese (High Temperature cheese)
4 Cups diced Pickles and Stuffed Green Olives
Prague Powder #1 if smoking

Directons:

Stuff in 4" casing and smoke at 165°F degrees until the internal temp is 150°F then cool. Or bake in the oven at 165°F degrees until the internal temp is 150°F then cool. You can leave out anything you don't want and make just P&P or just Olive loaf etc.

TIP: Don't try to slice it until it's cooled in the fridge over night or it'll mash instead of slice.

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.

Portuguese Linguica

4 Lbs. Boneless Pork Butt
2 1/2 To 3 1/2 Teaspoons 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 Cloves
1/2 Teaspoons Allspice
1/4 Cup Cider Vinegar
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.

Deejay's Portuguese Style Linguica

5 lbs. pork butt (50%)
3 teaspoons salt
6 cloves garlic diced
2 teaspoons crushed red pepper
1 tablespoon coriander
1 tablespoon paprika
1/4 teaspoons cinnamon
1/8 teaspoons ground cloves
1/2 teaspoons allspice
1/4 cup cider vinegar
1/2 cup cold water

Directions:

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.

Potatis Korv

(Swedish Christmas Potato Sausage)

2 pounds lean pork, ground
2 pounds lean beef
6 medium potatoes, shredded
3 teaspoons salt
2 teaspoons ground allspice
1/2 teaspoon pepper
1 medium onion, chopped

Directions:

Mix all ingredients well together. Form into rolls about 4 inches long, 2 inches in diameter. Cut parchment paper into 6-inch lengths and wrap sausage well, tying both ends tightly with string. Place in kettle of simmering salted water. Cook slowly for about 45 minutes.

Scandinavian Potato Sausage

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.

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

Provençal Sausage

3-lb Pork shoulder
½-lb Bacon, chopped
2-tablespoonsp Brown sugar
8-Cloves garlic
1-lb Pistachio nuts, shelled, soaked overnight in red wine
12-tablespoonsp Red wine
4-tablespoonsp Chopped Fresh Parsley
4-teaspoons Ground White pepper

Directions:

Rough grind (8mm cutter) the pork and bacon and mix all ingredients, (the pistachios go in whole). Stuff into hog casings. If you are using a grinder to stuff, remove the cutter so the pistachios remain whole in the sausage.

Deejay's Roman Chicken Sausage

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

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, saute in vegetable oil until evenly browned and cooked through.

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

Directions:

Combine All Ingredients, Mix Well And Stuff Into Hog Casing. Bake At 350f, Approximately 1 Hour.

Cotto Salami

20 lbs. 80% Beef brisket
2 cups Ice Water
227 g Non-Fat Dry Milk
182 g Salt
8.5 g Garlic Powder
23 g Ground Black Pepper
16 g Whole Black Pepper
11.3 g Cardamom
68 g Corn Syrup Solids
5 g Sodium Erythorbate
1.4 g Sodium Nitrate
1/4 c Encapsulated Citric Acid

Instructions

1. Grind meat through a 3/8" plate.
2. Mix all seasonings for 5 or 10 minutes.
3. Add Encapsulated Citric Acid.
4. Regrind mixture through a 3/16" plate.
5. Stuff into casings (3.5" diameter).

30 minutes.....Drying.....130* 60 minutes.....Hot Smoke.....175*
Finish.....185* until a 155* internal temp is reached.
10 minutes.....Ice Bath

Dry Cured Genoa Salami

5 Pounds Lean Beef From Chuck
3 Pounds Lean Pork
2 Pounds Pork Fat
5 Tablespoons Salt
1 Cup Red Wine
1 1/2 Tablespoons Sugar
2 Tablespoons Whole Peppercorns
1 Tablespoon White Pepper
1 Teaspoon Ground Coriander
2 Teaspoon Garlic Finely Minced
1 Teaspoon Cardamom
Prague Powder #2
4 Feet Casings

Directions:

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 #2.

Allow To Hang In A Cool Clean Place Dry For About 9-12 Weeks Depending Or Until They Reach A 30% Weight Loss.

Deejays Quick Hamburger Salami

5 Pounds Hamburger
4 Tablespoons Red Wine
1 1/2 Teaspoons Garlic Powder
2 1/2 Tablespoons Chili Powder
1 1/4 Teaspoons Cumin; Ground
2 Tablespoons Brown Sugar
Prague Powder #1

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.

Hard Salami

11 Lbs Lean Meat
1-1/2 Lbs Pork Fat
3/4 Cups Salt
1/2 Cup Dextrose
4 Teaspoons White Pepper
1-1/2 Teaspoons Garlic Powder
Prague Powder #2

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.

Deejay's Dry Aged Hard Salami

11 Lbs Trimmed Pork Butts
2-1/2 Lbs Pork Fat
8 Tablespoons Kosher Salt
3 Tablespoon Paprika
3 Tablespoons Buttermilk Powder
8 Tablespoons Corn Sugar
2 Tablespoons Anise Seeds
4 Teaspoons White Pepper
1-1/2 Teaspoons Garlic Powder
6 Teaspoons Black Peppercorns
1 Cup Powdered Milk
10 Tablespoons Cracked Fennel Seeds
2 Teaspoons Crushed Red Pepper
1/4 Teaspoon Bactoferm™ F-Rm-52)
2 Tablespoons Pure Bottled Water
1/2 Cup Chianti Wine

Directions:

Cut Meat And Fat Into 1-Inch Cubes And Freeze Until Stiff.

Blend All Spices Except Salt And Starter And Set Aside.

Grind Meat And Fat First Through A Course Plate Then Through 1/4 Inch Plate.

Mix Well. Sprinkle Salt Over Meat, Mix Well And Wait Until Meat Gets Sticky.

Once Sticky Add Spices (Not Culture) To The Meat And Mix In Well.

Dissolve Starter Culture In Pure Bottle Water And Mix With Meat.

Add Wine To Meat Mix Well.

Stuff Into 4-Inch Protein Lined Collagen Casings. Weigh Each Salami And Make Note Of Their Weights – This Is Called Green Weight.

Salami Must Be Hung In An Area At About 85° With A Relative Humidity Of 90% For 24 Hours.

Wrapping A Damp Cheesecloth Around The Sausages With The End Hanging In A Bowl Of Water Will Allow You To Achieve This Level Of Humidity.

Hang The Salamis For A Minimum Of 30 Days In A Cool Area About 55 - 60°f With A Humidity Level Of 70%.

The Salamis Should Loose About 30% Of Their Green Weight. If Using A Smaller Of Larger Casing Adjust The Hanging Time Accordingly. Allow To Sit Uncovered In The Refrigerator For 2 To 3 Weeks To Increase Dryness. This Is Great Salami!

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

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).

Deejays Fermented Tuscan Style Salami

11 lbs trimmed pork butts
2-1/2 lbs pork fat
7 tablespoons kosher salt
1 cup powdered milk
2 tablespoons buttermilk powder
3 tablespoon Paprika
8 tablespoons dextrose
6 tablespoons cracked fennel seeds
1 teaspoon ground anise
4 teaspoons ground white pepper
5 teaspoons coarse black pepper
2 teaspoons garlic powder
1/4 teaspoon Bactoferm 52
2 tablespoons pure bottled water 1/2 cup Red wine

Directions:

Cut meat and fat into 1-inch cubes and freeze until stiff.

Blend all spices except salt and starter and set aside.

Grind meat and fat first through a course plate then through 1/4 inch plate.
Mix well.

Sprinkle salt over meat, mix well and wait until meat gets sticky.

Once sticky add spices (not culture) to the meat and mix in well.

Dissolve starter culture in pure bottle water and mix with meat.

Add wine to meat mix well.

Stuff into 4-inch protein lined collagen casings

Weigh each salami and make note of their weights – this is called green weight.

Salami must be hung in an area at about 85° with a relative humidity of 90% for 24 hours. Wrapping a damp cheesecloth around the sausages with the end hanging in a bowl of water will allow you to achieve this level of humidity.

Hang the salamis for a minimum of 30 days in a cool area about 55 - 60°F with a humidity level of 70%. The salamis should loose about 30% of their green weight. If using a smaller or larger casing adjust the hanging time accordingly. Allow to sit uncovered in the refrigerator for 2 to 3 weeks to increase dryness.

Deejay's Quick & Easy Salume

5.25 pounds lean beef
6 pounds pork 60-40
1 cup of salt
1 cup powdered milk
2.25 teaspoons Dextrose
4.5 teaspoons garlic powder
3.25 teaspoons Black pepper
1 teaspoon Crushed red pepper
.5 teaspoons cajun spice
4.25 teaspoons ground mace
2 teaspoons encapsulated Citric Acid
1/2 cup fermento
Prague Powder #2

Directions:

Mix ground meat with salt, cure and fermento. Chill and wait for it to get sticky. Mix remaining ingredients with 1/2 cup of water and 1 cup of port wine and mix into meat. Stuffed into 28-32mm hog casings and 1 2.5 inch casing. Chill over night and smoke in the morning.

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

Cook The Pork Slowly Until It Falls Apart. Set Aside To Cool.

Direction:

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.

Rocky's Pennsylvania Dutch Scrapple

(Breakfast Meat)

3 pounds pork butt
2 cups cornmeal (or use 1 cup buckwheat flour and 1 cup corn meal)
3 teaspoons sage
1 1/2 teaspoons savory
1/2 teaspoons mace
2 1/2 teaspoons salt
2 1/2 teaspoons black pepper
1/2 teaspoons white pepper

Directions:

This is a Pennsylvania Dutch breakfast meat, in case you hadn't heard of it before. It is best sliced thick and fried to a crisp on the outside. The inside will still be soft. I like it smothered with catsup....but then that's me.

Boil pork in 4 quarts of water. Pull pork off the bones with your fingers to ensure no bones or fragments are present.

Chop up pork until fairly fine. Sort out any unwanted parts like hard grizzle.

Return meat to pot with 3 quarts of the stock and bring to a boil.

Add the herbs.

Slowly add 3 cups cornmeal while stirring briskly. (*5) Reduce heat to simmer. Simmer mixture for about 20 minutes. Pour into loaf pans. Let cool and set. Refrigerate or freeze.

The we cut the loaves into 1/2 inch thick slices and froze them between papers for easier separation for breakfast.

Deejay's Sabrosito Style Sausage (Hot)

10 lb lean pork butt
7 garlic cloves, chopped
1 small onion Diced
1 tablespoons cayenne pepper
4 tablespoons sea salt
1 tablespoons black pepper
Prague powder #2

Directions:

Using 3/8" plate ground pork, garlic, spices and mix well by hand.

Stuff into small casings.

Hang them to air-dry for about three weeks.

Similar to salami or chorizo after curing.

Deejay's Sabrosito Style Sausage (Mild)

10 lb lean pork butt
7 garlic cloves, chopped
1 small onion Diced
2 tablespoons of sweet paprika
4 tablespoons sea salt
1 tablespoons black pepper
Prague powder #2

Directions:

Using 3/8" plate ground pork, garlic, spices and mix well by hand.
Stuff into small casings.
Hang them to air-dry for about three weeks at 50°F.
Similar to salami or chorizo after curing.

Deejay's Fresh Sicilian-Style

10 lbs ground Pork Butt 60% fat 3 tablespoons Sea Salt or Kosher Salt 2
tablespoons coarse Black Pepper
4 cloves Garlic finely minced
5 teaspoons Fennel seed
2 teaspoons Anise seed
1 tablespoon crushed Red Pepper
2 tablespoons Sweet Basil
2 tablespoons Corn Sugar
2 teaspoon Citric Acid
1/2 teaspoons Coriander, ground
1 to 2 cups Water as needed

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. Add enough water to mix everything.

Stuff in 30 mm casings.

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

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

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.

Slim Jims

10 Lbs. Of Beef Meat
Prague Powder #1
4 Tablepoonsp. Paprika
6 Tablepoonsp. Ground Mustard
1 Teaspoons Ground Black Pepper
1 Tablepoonsp. Mace
1 Teaspoons Ground White Pepper
1 Teaspoons Ground Celery
1 Teaspoons Granulated Garlic
3 1/2 Ozs. Salt
1 1/2 Ozs. Dextrose
6 Ozs. Fermento

Directions:

The Ratio Is About 80% Lean And 20% Fat. Beef Chuck Is Excellent Meat For This Sausage.

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.

Deejay's Slim Jim Style Pepper Sticks

10 lbs. of beef chuck or brisket (80%)
4 tablespoons paprika
5 tablespoons ground mustard
1 teaspoon black pepper
1 tablespoons mace
1 teaspoon white pepper
1 teaspoon ground celery
1 teaspoon garlic
4 tablespoons salt
3 tablespoons Corn sugar
2 tablespoons buttermilk powder
2 tablespoons encapsulated citric acid
1 tablespoon Amesphos
Prague Powder # 1

Directions:

Freeze meat until stiff then grind using a 1/8" grinder plate.

Mix well and stuffed into 22-24mm hog casings.

Smoke about 100°F for about 8 hours.

After 8 hours raise the smoker temperature to 150°F until an internal temperature of 145°F is reached. Cool at room temperature for about an hour then refrigerate.

Deejay's Beef Brisket Pepperoni/Slim Jim Sausage

4 lbs lean beef brisket (flat)
1-1/2 lbs fatty brisket (point)
1/2 lb beef fat (firm not gooey)
5 teaspoons kosher salt
1/2 cup powdered milk
1/4 cup buttermilk solids
1 tablespoon Ames Phos.
2 teaspoons coarsely ground black pepper
1 teaspoons ground coriander
2 teaspoon paprika
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon mustard powder
2 teaspoon fennel seeds
1 teaspoon anise seeds
about 1 cup water
Prague Powder #1 per lbs of meat

Grind nearly frozen lean beef and fat separately through a large plate then a 3/8 inch plate. Mix all the meat and fat together and add all ingredients mixed in 1/2 the water. Add enough water to allow you to work the spices in well and knead until well blended. Stuff into small casings. I used 21 mm collagen casings but just about anything should work!

Asian Turkey Sausage

2 pound turkey ground

¼ cup waterchestnuts, finely chopped

3 tablespoon shiitake mushrooms, sliced

3 tablespoon rice wine vinegar

2 tablespoon sesame oil

2 tablespoon soy sauce

1 ½ tablespoon dry milk powder

1 tablespoon white sesame seed

2 teaspoon salt

1 ½ teaspoon black sesame seed

¾ teaspoon ginger root

1 ½ cloves garlic, finely chopped

½ green onion, finely chopped

Directions:

Mix all ingredients until combined. Portion into twelve 3 ounce patties.

Place on lightly oiled baking sheet. Bake at 350°F, about 15 minutes, until internal temperature reaches 165°F.

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 White Pepper
1 Teaspoons Granulated Garlic
1/2 Teaspoons Sage
1/4 Teaspoons P Ground Nutmeg
Sausage Casings

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.

Dry-Cured Sopressata

1 pound pork back fat, diced
4 pounds boneless pork shoulder, diced
1/4 teaspoon Bactoferm F-RM-52 (1/4 cup/60 milliliters distilled water
3 tablespoons kosher salt
Prague Powder #2
1/2 cup nonfat dry milk powder
3 tablespoons dextrose
1 teaspoon ground white pepper
1 teaspoon minced garlic
1 teaspoon hot red pepper flakes
1/4 cup Red Wine
3 to 4 inch casing

Directons:

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%.

Deejay's Soppressata Hot Sticks

1 pound pork back fat, diced
4 pounds boneless pork shoulder
3/4 teaspoon Bactoferm F-RM-52
1/2 cup distilled water
3 tablespoons kosher salt
Cure #2 per pounds of meat
1/2 cup nonfat dry milk powder
3 tablespoons dextrose
1 teaspoon ground white pepper
1 teaspoon minced garlic
1/2 teaspoon mace
3 teaspoons Ruby Red Paprika
2 teaspoons ground hot red pepper flakes
1/4 cup dry white wine
Directions:

1. grind through the medium
2. Dissolve the Bactoferm in the distilled water and add it, along with the remaining ingredients, to the meat. Mix until the seasonings are thoroughly distributed.
3. Stuff the sausage into casings. Tie the ends remove any air pockets and facilitate drying.
4. Hang the sausage at room temperature, ideally 85 degrees F for 12 hours to "incubate" the bacteria; the beneficial bacteria will grow and produce more lactic acid at a warmer temperature.
5. Hang the sausage (ideally at 60 degrees F with 60 to 70 percent humidity) until completely dry or until it's lost 30 percent of its weight. The time will differ depending on the size of the casings you use and your drying conditions—roughly 1 to 2 weeks.

After the sausage has dried smoke heavy at about 100F defrees for 2 to 3 hours until desire color is reached. These are dry **cure** sausages so smoking is only for flavor not cooking.

Strasbourg-style sausage

farce:

- 2 1/4lb pork butt
- 10oz pork back fat, cut for grinding
- 1 teaspoon ground white pepper
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon cayenne pepper Pinch ground cumin
- 1 teaspoon granulated garlic
- 1 Tablespoon fine salt
- 1 1/3 cup whole milk, partially frozen

Directions:

1. Combine pork with the curing salt and half the spices. Cover and set aside in a refrigerator for 12 to 24 hours. Combine fat with salt the remaining spices. Cover and set aside in a refrigerator for 12 to 24 hours.
2. Grind pork and fat through the fine blade of a grinder. Emulsify pork, fat, and milk in food processor. Keep cold until ready to stuff casings.
3. Soak sausage casing in warm water for 15 minutes. Rinse inside of casing with water.
4. Stuff meat mixture into casing. Tie into 15-in long sausages.
5. Place in large pot with cold water and bring to a simmer at 175 to 185°F. Poach until sausage is firm, about 20 minutes, and the internal temperature reaches 160°F. Cool in water-ice bath. Drain and dry. Yield: about 3 lb.

Spam

8 lbs. pork
2 Tablepoons. salt
1 Tablepoons. white pepper
1 Tablepoons. Dextrose
2 teaspoons. coriander
2 teaspoons. mace
½ teaspoons. nutmeg
¼ teaspoons ginger
1 ½ teaspoons. cure #1
1 cup milk powder
1 cup ice water.

Directions:

Grind meat through a medium plate, add spices and water, mix well, re-grind. Let meat rest overnight to blend the flavours and let the cure work. Stuff into cans, seal the lids and process at 10 psi for 90 minutes.

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 Black Pepper
1/4 Teaspoon Cayenne Pepper
1 Casing, 6 X 12 Inches

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.

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.

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.

Brewer's Summer Sausage

4 oz Pork shoulder, cubed
7 oz Pork Fat diced
29 oz Chuck, trimmed and cubed.
30 g Salt
1 oz dextrose
.4 oz whole black mustard seed
.1 oz coriander
1 g garlic powder
2 oz Fermento
Prague Powder #1

Directions:

Cube meats (not the fat) with the salts and run it through a large plate of the meat grinder.

Mix the Fermento with about 3.5 oz of cold water making a thin paste. Run the whole spices through the grinder and added them along with the garlic to the Fermento paste.

Mixed the paste with the meat mixture until it starts to come together, about one minute.

Mix in the diced fat.

Put the mixture in a Ziploc, squeez all the air out, then put into the fridge for three days.

Run the mixture through the small plate and stuffed it into hog casings, let the links rest overnight on hooks.

Cold smoke below 100F for about 3 hours then hot smoke for an internal temperature of 150 degrees.

Italian Style Summer Sausage

11 lb. lean meat (pork butt or beef or both)
2-1/4 lb. beef fat
3 cups water
2-1/2 cups powdered milk
1 tablespoon Butter milk powder
1/4 cup sugar
1/3 cup salt or to taste
1/4 cup mustard seed
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
1 tablespoon Cajun spice
2 tablespoons black pepper
1 tablespoon encapsulated citric
1 tablespoon crushed fennel
1 tablespoon crushed anise seeds
1/2 teaspoon crushed red pepper

Directions:

Grind meat and fat through a 1/2-inch plate. Mix in all ingredients except citric acid, in water. Add citric acid and mix well. Stuff in artificial or natural casings. I use collagen. Cook in the smokehouse at about 180 to 185°F until an internal temperature of 152°F Shower with water to a temperature of 90°F and cool to room temperature for about 1 hour before refrigeration.

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

Directions:

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.

Swiss Weisswurst

3/4 Pound Veal Trimmed, Cubed
3/4 Pound Jowl Fat Cubed
11 Ounces Ice
1 Tablespoon Salt
1 Teaspoon Sugar
1 Teaspoon White Pepper
1 Teaspoon Dry Mustard
1/4 Teaspoon Mace
1/2 Teaspoon Ginger
1 1/2 Teaspoons Lemon Zest Blanched, Hopped Sup
2 Tablespoons Non-Fat Dry Milk Powder

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.

Tasso

8-10 Pounds Boneless Pork Butt
5 Tablespoons Salt
5 Tablespoons Cayenne Pepper
3 Tablespoons Black Pepper
3 Tablespoons White Pepper
2 Tablespoons Paprika
2 Tablespoons Cinnamon
2 Tablespoons Garlic Powder Or Granulated Garlic

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 and Refrigerate at Least Overnight

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.

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
Prague Powder #1
1/2 Cup Ice Water
4 Teaspoons Salt
Pinch Ground Allspice
Pinch Ground Cloves

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.

Texas-Hunter's Red Hots

6 Lbs. Venison
4 Lbs. Fatty Pork I like using Pork Steaks
2 Bottles Of Beer
3 Tablespoons Black Pepper, Coarsely Ground
3 Tablespoons Crushed Red Pepper
3 Tablespoons Smitty's
3 Tablespoons Paprika
3 Tablespoons Kosher Salt
3 Tablespoons Mustard Seed
1/3 cup Garlic, Minced I like Fresh
2 Tablespoons Garlic Powder
2 Tablespoons MSG
2 Teaspoons Bay Leaves , Ground
2 Teaspoons Coriander
2 Thyme, Dried

Makes 10#'s Stuff into 32mm Hog Casings, freeze or Grill them

Directions:

Mix all spices with beer refrigerate for about 2-3 hours whisking about every 30 minutes..

Grind you meat.. If you like a fine smooth texture sausage use the 1/8" plate... If you like it with a bit more texture use the 1/4" plate.. Mix meat well... add spice mixture and stuff into casings..

Thai Chicken And Turkey

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 Basil
3 Tablespoons Fresh Mint
1 Tablespoons Kosher Salt
1 1/2 Tablespoons Garlic
1 1/2 Tablespoons Ginger
1/4 Cup Tiparos Fish Sauce
1 Teaspoons Red Pepper
1 Tablespoons Black Pepper
1 Teaspoons Cayenne Pepper

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.

Sai Grog (Isan Thai Sausage)

1 pound minced pork
1/4 cup minced garlic
1/2 cup steamed sticky rice
1 teaspoon freshly-ground black pepper
1 teaspoon salt
1 teaspoon MSG, (optional)
1/4 cup lime juice
2 tablespoons fish sauce

Directions:

Combine the ingredients and place in a covered dish in a cool place overnight.

Stuff your sausage casings, or form patties or meat balls from the mixture. Steam for 30 minutes.

Sai Oua (Chiang Mai Thai Sausage)

- 1 pound ground pork
- 1 teaspoon salt
- 1/4 cup minced garlic
- 1/4 cup chopped coriander/cilantro
- 1 teaspoon black pepper
- 1/4 cup lime juice
- 1 tablespoon very finely-chopped lemon grass
- 1 teaspoon galangal powder
- 1 tablespoon chopped shallot
- 1 tablespoon shrimp paste
- 1 tablespoon Thai chile peppers

Directions:

Make sure the lemon grass is very finely chopped (put it through a food processor or grind in a mortar and pestle). Combine all the ingredients and stuff a sausage casing and form 4-inch sausages, or form into patties or meatballs. Fry or broil until cooked to your taste.

Traditionally this is served with sticky rice. These sausages are also sold spiked on wooden skewers as popular "hawker food" throughout Thailand.

Thuringer Sausage

2 Lbs. Pork Hearts
2 Lbs. Pork Fat
4 Lbs. Extra Lean Pork Trimmings
2 Lbs. Pork Butts Or Skinned Fatted Shoulders
8 Tablespoons Salt
Prague Powder No.1
4 Tablespoons Dextrose
1 Tablespoons Black Pepper
1 Teaspoons Ginger
6 Ozs. Fermento

Directions:

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.

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

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.

Deli Style Smoked Turkey

1 deboned turkey or turkey breast

Brine

1 gallon water

1/3 cup salt (sea or kosher)

3/4 teaspoon Garlic Powder

3/4 teaspoon Onion Powder

3/4 teaspoon Cajun Spice

Directions:

Remove from the brine and begin de-boning. Soak all but the meat you are working on in plain cold water for about one hour. I reserve the wings and legs for eating later. Put the meat it back in the fridge to chill it. Cut it up into pieces about 2x3x2 inches more or less. You can use both white and dark meat if you choose too. Sprinkle a packet of Knox gelatin over the meat and mix well. Get a large casing 2 to 4 inches in diameter. I like 4 inch casings for turkey but they are hard to get in long pieces.

Tie off one end and sprinkle the inside of the casing with paprika. I did one with hot paprika and one mild. It's mostly for color on the mild but taste great on the hot! It gives the sausage edges a nice red color and I think it looks pretty. Another option is to sprinkle the inside of your casing with your favorite poultry rub. Once the sausage is stuffed cut it off a few inches beyond the end and squeeze the meat down tightly. Get all the air out by either rubbing it and pushing the air bubbles up to the top or pop a tiny hole in the casing with a sterile sewing needle. Hold the open end tightly in your hand and roll the sausage on the counter to work the air out.

Some large casings have tiny holes in them some do not - you don't see moisture weeping out poke tiny holes in the side of the casing to let the air escape or you'll have air pockets in the sausage. Tie off the opening and let it sit in the fridge overnight. Hang it, if possible that will help it to pack and release air. Remove the sausage from the fridge an hour before smoke time to warm it up a bit. Again roll the sausage and try to get all the air out. Smoke at about 180°F degrees for about 4 hours or until an internal temperature 160°F is reached.

Deejay's Turkey Pastrami

1 deboned turkey or turkey breast

Brine

1-1/2 gallons ice cold water

1/2 cup salt (sea or kosher)

2 teaspoons Garlic Powder

2 teaspoons Onion Powder

2 teaspoons Cajun Spice

1/3 cup corn sugar

The Dry Rub

1/3 cup pepper

1/3 cup mashed juniper berries

1/4 cup coriander

1/3 cup Bayou Cajun Spice

Directions:

Soak turkey breast in brine overnight.

Remove from brine, remove skin, rinse in plain water.

Mix ingredient together and coat surfaces of turkey. Wrap in plastic wrap and refrigerate for 24 hours.

Smoke at 230 to 250°F until internal temperature of the meat reaches 165°F. Refrigerate for 24 hours to let the flavors meld and slice.

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

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.

Deejays Spicy Bean Veggie Burgers

2 cups Black Beans
2 cups Lentils
2 cups Black Eyed Peas or Pintos
2 cups onions
2 cups carrots
2 cups cabbage
2 tablespoons BBQ Rub
3 eggs
2 Tablespoon Hot Italian Sausage Spice
1 teaspoon Worcestershire powder
1 tablespoon course black pepper
1 tablespoon granulated Garlic
4 handfuls Italian bread crumbs

Directions:

Soak beans in separate pots until doubled in size. Boil each bean until tender, they are take different times, then drain and rinse. Mash Black eyed peas and Black Beans with a fork to break them up or use a food processor. Leave Lentils whole. Throw carrots, cabbage and onions in food processor until almost a pulp. Mix all ingredients. Add just enough bread crumbs to make mixture hold together but not to dry. You can stuff these or fry in oil in patties.

They are wonderful!

Cha Lua (Vietnamese Pork Sausage)

1 pound pork loin
8 ounces pork butt
2 cups salted water
1/4 cup cooking oil
5 shallots, diced
2 garlic cloves, crushed
2 eggs, beaten
1 large banana leaf
1/2 cup wood ear mushrooms
3 tablespoons whole black peppercorns
1/4 cup toasted sesame seeds
3 tablespoons fish sauce
2 limes, cut into wedges

Directions:

Boil pork salted water for 20 minutes, drain and de-bone; cut into small cubes.

Heat oil in a large frying pan, cook shallots and garlic until soft. Add pork, mushrooms and peppercorns. Cook, stirring until mushrooms are soft; finish with sesame seeds. Remove from heat, stir eggs through pork mixture.

Place mixture on the banana leaf, wrap and tie with a string. Steam for 2 hours (above boiling water). Unwrap and slice thinly. Serve with fish sauce and lime wedges. This recipe yields 4 servings.

Wieners (Frankfurters)

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

Directions:

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 left-overs 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.

Weiner Wuerstchen (Vienna Sausage)

4 pounds Lean beef
4 pounds Lean veal
2 pounds Lean pork
1 pint Ice water
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.

Directions:

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.

Westfalia Ham Sausage (Dry Cured)

2 1/2 lbs. lean beef
2 1/2 pounds bacon
5 pounds lean pork
1/4 ounce black pepper
2 ounces dextrose
5 1/2 ounces salt
2 ounces corn syrup solids
1/2 ounce good rum
Prague Powder #2

Directions:

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 Sausage (Kielbasa Biala Surowa)

-Seminole

3.5 kg (80% pork butt

0.5 kg (20%), beef

Salt - 100 g

Pepper – 6 g (3 teaspoons)

Marjoram – 2.5 g (4 teaspoons) Sugar – 10 g (2 teaspoons)

Garlic 3 g (1–2 cloves

Directions:

1. Grind pork through 10 - 13 mm (3/8" or 1/2") plate

Grind beef twice through 1/8" adding 45% of ice cold water (in relation to the weight of beef). This will be about 225 g (8 oz or 1 cup). You can emulsify beef better by using a food processor. Add salt and spices at this stage.

2. Add 6% of water to ground pork (210 g, about 7 oz, a bit less than 1 cup) and mix until water is absorbed. Then add emulsified beef and mix everything well together.

3. Stuff into 32-36 mm hog casings and leave sausage in a continuous coil.

4. Let it dry for 15-30 min and place in a refrigerator. This is a fresh variety sausage and perishable. Cook it by boiling in water, frying in a pan or grilling.

Wieners

6.0 lbs. beef
4.0 lbs. pork
2.5 lbs. ice
3.2 oz. salt
0.7 oz. sugar
0.5 oz. ground white pepper
0.3 oz. ground coriander
0.2 oz. ground nutmeg
0.1 oz. ground mustard
Prague Powder #1

Directions:

Grind beef and pork through a 1/4 inch plate. If a silent cutter is available, chop the beef with the salt, nitrite, and half the ice to a temperature of 45°F. Add the pork, spices and remaining ice, and chop until proper texture is achieved, but not beyond a temperature of 58°F in the meat mixture. If a silent cutter is not available, a coarser textured product can be made by grinding the beef through a 1/8 inch plate and mixing thoroughly with the ice, cure, salt and spices. Grind the pork through a 1/8 inch plate and add to mixture. Blend until a uniform consistency is achieved. Stuff into natural or cellulose casings and hold over night at 40°F. Wieners are cooked in the smokehouse by slowly increasing the temperature from 130-170°F. Smoke may be applied during all or part of the cooking period.

Yorkshire Polony

- Jack Sleight
- 7.5 lb Lean Pork
- 3 lb Pork fat
- 1 lb Rice Flour
- 1 lb Fine Rusk
- 3.5 oz Salt
- 1.25 oz White Pepper
- 0.5 oz Ground Mace
- 0.25 oz Ground Coriander
- 0.25 oz Ground Nutmeg
- 0.125 oz Ground Cinnamon

Directions:

Place lean pork in bowl cutter followed by seasoning, rice flour, fat & rusk.
Chop until fairly fine, fill into wide hog casings, tie of into rings.
Cook for 25 minutes then plunge into a salt solution to fix the colour.