

Wisconsin Style Bratwurst - Johnsonville Clone*

U.S.	Ingredient	Metric
3.5 lb.	Pork, lean	1600.0 g
1.6 lb.	Pork fat	750.0 g
7 Tbs.	Corn syrup	154.0 g
5 tsp.	Salt	35.0 g
3 tsp.	Sucrose	13.0 g
2 tsp.	MSG	8.0 g
2 tsp.	Phosphate	7.0 g
½ tsp.	Mustard, seed	2.0 g
¾ tsp.	Pepper, white	1.8 g
½ tsp.	Marjoram	1.0 g
¼ tsp.	Citric acid	1.0 g
1/8 tsp.	Ginger	0.3 g
¼ cup	Ice water	60.0 ml
5¾ lb.	← Totals →	2.6 Kg



Note: Use metric weight & volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurements.

Method:

1. Grind the pork and pork fat separately through the ¼ inch plate of the grinder.
2. Grind all the dry spices, salt and sugar in a spice grinder to a fine powder.
3. Add ground spice mixture to the meats, then add the remaining ingredients; mix thoroughly.
4. Stuff the mixture into the casings and twist off into 5 inch links
5. The brats may be refrigerated for up to 3 days. The remaining bratwurst can be frozen.
6. Prepare by simmering sliced onions and brats together in beer...don't boil them!
7. Brown the brats on a grill over a charcoal fire.

* While not exact clone, this is as close as I got!

Len Poli – Sonoma, California

Copyright © (All rights reserved)- April 2002