

Krakauer Wurst – Ham Sausage

U.S.	Ingredient	Metric	Percent
2 lb.	Fresh Ham	900.0 g	33.04
1½ lb.	Veal	690.0 g	25.33
1 lb.	Cured ham	450.0 g	16.52
1 lb.	Bacon & Ham trim	450.0 g	16.52
1 cup	NFDM 4%	70.0 g	2.57
4 tsp.	Salt	28.0 g	1.03
1 Tbs.	Corn syrup	27.0 ml	0.10
2 Tbs.	Whey protein isolate*	28.0 g	1.03
4 tsp.	Rum	20.0 ml	0.73
1 Tbs.	White wine	15.0 ml	0.55
3 tsp.	AmesPhos	11.5 g	0.42
4 tsp.	Egg, white, powder	9.0 g	0.33
1 tsp.	Cure #1	6.0 g	0.22
2 tsp.	Garlic powder	5.5 g	0.20
2 tsp.	Pepper, white	5.0 g	0.18
2 tsp.	Coriander seeds	3.6 g	0.13
1 tsp.	Mustard seeds	3.3 g	0.12
1 tsp.	Caraway seeds	2.0 g	0.07
6 lb.	← Totals →	2.7 Kg	100%

*Optional-an emulsifying aid.



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

Method:

1. Trim the *cured* ham of all fat and connective tissues and cut into 1½-inch (38mm) random cubes and hold aside for use later. Dust the *cured* ham cubes with a little powdered milk that has been pulverized in the spice mill.
2. Combine the dry ingredients (and any remaining powdered milk from step 2) and grind to a fine powder in the spice mill.
3. Combine and chill grind the *fresh* ham, veal, bacon and ham trimmings
4. Grind them first through the largest plate, and then through a medium (6.5mm or ¼ inch) plate.
5. Now stir in the dry ingredients and again mix well. If the paste is too dry, add a few tablespoons of water to facilitate the mixing.
6. Divide the mixture into two or three portions and emulsify each portion in the food processor. See my “Tips” on emulsions at: <http://lpoli.50webs.com/Tips.htm#Emulsions>
7. Combine all batches, add in the cured ham cubes and mix well again.
8. Refrigerate the paste until its about 48°F (9°C)
9. Stuff into 3½ inch diameter casing.
10. Place in 140°F (60°C) pre-heated smoker for 2 hours; Raise the temperature to 180°F (82°C) and continue smoking to an internal temperature of 160°F (71°C)

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