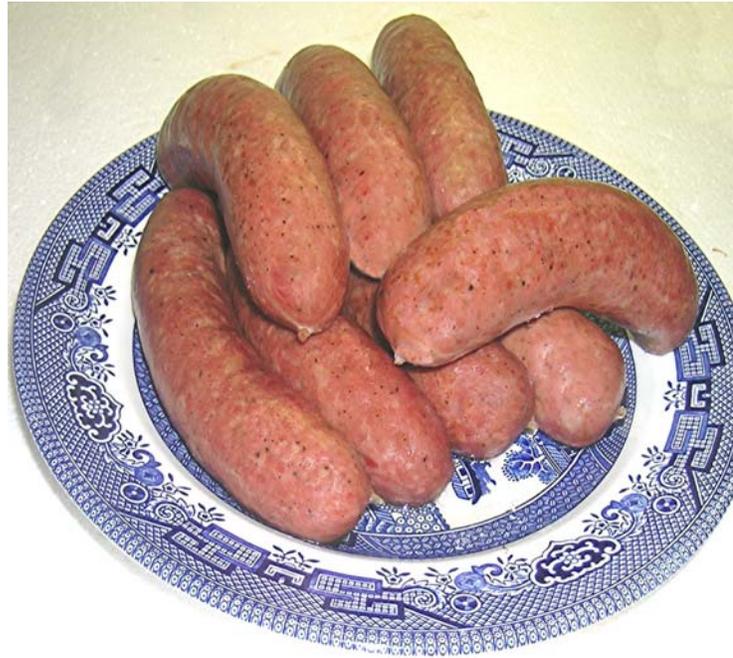


Kielbasa Slaska – Silesian Sausage

U.S.	Ingredient	Metric	Percent
2 lb.	Pork, shoulder (80%/20%)	908.0 g	39.08
1¾ lb.	Pork, lean –ham or shoulder	794.0 g	34.17
1¼ lb.	Pork, belly (50%/50%)	567.0 g	24.40
5 tsp.	Salt	37.0 g	1.59
1 tsp.	Cure #1	6.0 g	0.25
½ tsp.	Salt (added with the spices)	4.4 g	0.19
1 clove.	Garlic, minced *	3.0 g	0.13
1¼ tsp.	Pepper, black	2.7 g	0.12
½ tsp.	Marjoram, ground	0.8 g	0.34
½ tsp.	Coriander, ground	0.8 g	0.34
	32 mm hog casings		

5 lb. ← Totals → 2.3 Kg 100%

* More if you wish



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

METHOD:

- Pickling:** Be careful with temperature. During this operation the meat should be less than 15°C (60°F). The colder - better. The meat should be diced 4-6 cm (1½” to 2¼”) and mixed with salt and cure, pack the meat tightly to exclude air and cover with parchment or plastic wrap. Mix very precisely to be sure that cure is distributed evenly. Hold under refrigeration, about 4°C (39°F), for 3 days.
- Grinding:** (keep the very meat cold at all times!)
Lean pork- with a 13 mm (½”) plate,
Pork shoulder- with a 10 mm (3/8”) plate,
Pork belly 2 times with a 2-3 mm (1/8”) plate.
- Mixing:** Mix the ground pork belly with cold water (or ice) about 50 % of weight of the belly meat. Add to the ground lean and shoulder meat and mix in the rest of the ground spices, (this should be done very precisely and until meat becomes glutinous or sticky – this is very important).
- Stuffing:** Stuff into casings (typical 1 piece is 30-35 cm long but it is depend on you). The air from casing should be removed with needle if necessary.
- Hangng:** The stuffed casings should hang for 1-2 hours maximum at 15 °C (59°F) with the humidity at 85% (can be less). If the surface of casing is still wet dry it (it is very important not to smoke wet sausages).

6. **Smoking:** Smoke at 60°C (140°F) for 100-120 minutes until the sausages become light brown; during smoking rearrange sausages to smoke evenly (if necessary)
7. **Boiling:** After smoking, the sausages should be boiled in 70-72°C (158-162°F) for 20 to 30 minutes. (The temperature inside sausage should be 68-70°C (155-158°F). It is very important not to boil longer and with a higher temperature or the sausages will be too dry.
8. **Cooling:** Cool the sausages with cold water for several minutes, after the water treatment hang them in a cool place until the sausages are about 12°C (54°F). It is good idea to treat the cooled sausages by dipping them into boiling water a few seconds.

Recipe courtesy of Maxell
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General Information on Silesia:

Silesia is divided between Poland and the Czech Republic. The Polish portion comprises most of the former Prussian provinces of Upper Silesia and Lower Silesia, both of which were transferred to Polish administration at the Potsdam Conference of 1945; the Polish portion also includes those parts of Upper Silesia that were ceded by Germany to Poland after World War I and part of the former Austrian principality of Teschen.

Silesia is largely agricultural and forested lowland, drained by the Oder and its tributaries. The major city of the region is Wrocław. Along the slopes of the Sudetes there are numerous small industrial centers with traditional textile and glass industries.

Upper Silesia, in Poland is one of the largest industrial concentrations of Europe; it has extensive coal and lignite deposits and zinc, lead, iron, and other ores. The industrial area around Katowice comprises such important centers as Bytom, Gliwice, Zabrze, and Częstochowa, and has iron and steel mills, coke ovens, and chemical plants. Opole, the former capital of Upper Silesia, is an important trade center.

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