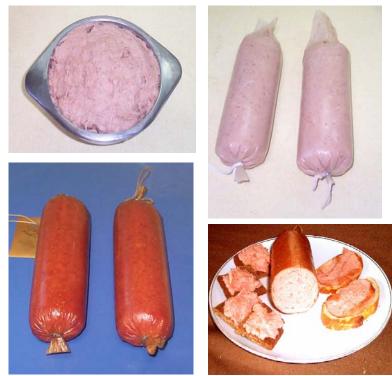
Teewurst: A spread that is usually eaten at "tea time." Serve it open-faced on pumpernickel, whole wheat crackers or on crusty German bread. \equiv

Teewurst	paste
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Unsmoked Teewurst

U.S.	Ingredient	Metric	Percent
2.5 lb.	Pork, 20% fat*	1150.0 g	40.07
2.0 lb.	Pork back fat*	800.0 g	27.87
1.5 lb.	Beef, 10% fat	680.0 g	23.69
¹∕₂ cup	Cream, heavy	125.0 ml	4.36
2.0 oz.	Gin	60.0 ml	2.09
5 tsp.	Salt	35.0 g	1.22
1/2 tsp.	Dextrose	4.0 g	0.14
1 tsp.	Cure #2	6.0 g	0.21
1½ tsp.	Pepper, white	3.6 g	0.13
1 tsp.	Ginger	1.8 g	0.06
¹∕₂ tsp.	Paprika	1.0 g	0.04
1/3 tsp.	Cardamom	0.7 g	0.02
3⁄4 tsp.	Liquid smoke	3.0 ml	0.11
6¼ lb.	\leftarrow Totals \rightarrow	2.9 Kg	100%

* The pork in this formula must be certified *Trichina*-free (i.e., Pork which is frozen in a home freezer, and kept 20 days at 5°F for meat blocks that are 6 inches or less in thickness (or, 30 days if meat blocks are larger than 6 inches in thickness) may be used as "certified" pork. I'd



Smoked Teewurst

Teewurst spread

recommend adding an extra 5 days to the above numbers. This formulation does meet USDA guidelines. Impeccable cleanliness must be maintained to reduce contamination by *E. coli* and *L. monocytogenes*.

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

Preparation:

- 1. Grind beef and pork through the fine plate of the meat grinder; then add fat.
- 2. Reserve the salt, but add the <u>dry</u> ingredients to beef and pork meat. Refrigerate overnight at 37-40°F (3-4°C).
- 3. Add the chilled meats to food processor; then, add the gin and pulse to fine emulsion. (Note: you may want to divide the meat paste into several batches to prevent overheating.)
- 4. To each separate batch, add the salt at the last minute and avoid over mixing. The finished product is not supposed to bind; therefore, by adding the salt at the last minute, the extraction of myosin is minimal.
- 5. Stuff in 50mm x 130mm collagen casings.
- 6. Hold at $60-70^{\circ}$ F (15-21°C) for 24 hours.
- 7. Place in smoker and apply a heavy, <u>cold</u> smoke for about 6 hours/day for two days.

The meat paste should not be firm, but spreadable (this formulation results in approximately 38% fat). Teewurst is a raw product; keep it refrigerated after smoking.

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