

Ukrainian Kielbasa – Odessa Style

Every family has their own “special formula” for sausage or kielbasa; this formulation is an amalgamation of several from the around the city of Odessa in the Ukraine.

U.S.	Ingredient	Metric	Percent
4 lb.	Lean pork-loin, cushion or ham	1825.0 g	69.01
1 lb.	Pork back fat	454.0 g	24.88
1/3 cup	Garlic, Fresh-minced fine	46.0 g	2.50
6½ tsp.	Salt	47.0 g	2.58
1 Tbs.	Liquid Smoke [optional]	15.0 ml	0.82
1 Tbs.	Pepper, black fine	6.5 g	0.36
¾ tsp.	Cure #1	4.5 g	0.25
1½ tsp.	Pepper, black coarse	3.2 g	0.18
	35 mm hog casings		
5¼ lb.	← Totals →	2.4 Kg	



This formulation is based on metric measures; U.S. measures are approximate!

Method:

1. Partially freeze the pork and the fat separately.
2. Cut the meat and by hand into “chili” size pieces—about ¼ to ⅜-inch pieces.
3. Mince the garlic or press it through a garlic press.
4. Add the remaining ingredients to the meat and fat pieces mixing well.
5. Stuff the paste (tightly) into 12-inch lengths of casing and tie into a loop or ring.
6. Allow the surface of the sausage to air dry; then heavily smoke at 180-185°F to an internal temperature of 160°F.
7. Allow to the sausage to cool at room temperature; store under refrigeration.



Len Poli

Copyright © September, 2008. (All rights reserved)

Sonoma Mountain Sausage Company - Sonoma, California