

# Cold Smoked Polish Sausage

BBQHQ.net



**Recipe scaled per Kilogram of meat – adjust for your quantity  
(For example – 3.6 Kg meat = multiply by 3.6)**

## Ingredients

- 1 Kg Pork Shoulder (with some fat remaining)
- 26 g Coarse Salt
- 4.5g Cure #2 (my Ebay Store – follow directions for other brands)
- 2 g Ground White Pepper
- 2.5 g Sugar
- 3.5 g Fresh Garlic – Minced (1 Clove)
- 1 g Marjoram or Oregano

## Instructions

1. Cut the pork into 2 cm cubes.
2. Mix all of the other ingredients together; spread across the meat chunks and mix well.
3. Chill overnight in the fridge.
4. Next day – sort the leaner meat from the fattier chunks. Separate in bags or bowls.
5. Chill in freezer till almost solid.
6. Mince the leaner meat through a 10 mm plate, the fattier chunks through 5 mm plate.
7. Stuff into 32-36 mm or similar Hog casings (links 30 cm long) or suitable Fibrous (70 mm).
8. Refrigerate for 24 hours @ 4 C and approx. 85-90% humidity – I wrapped them in a couple of sheets greaseproof paper. **Record the wet weight.**
9. Next day – hang in smokehouse, 20 – 25C - **no smoke** until casings are dry to touch.
10. Apply thin cold smoke – 20 – 22C @ 75-85% humidity (I could only get down to 28C) – smoke for 1 – 2 days.
11. Dry at 10-12C and 75-85% humidity **until weight reaches 87% of original.**
12. Store in fridge – or vacuum seal and freeze.