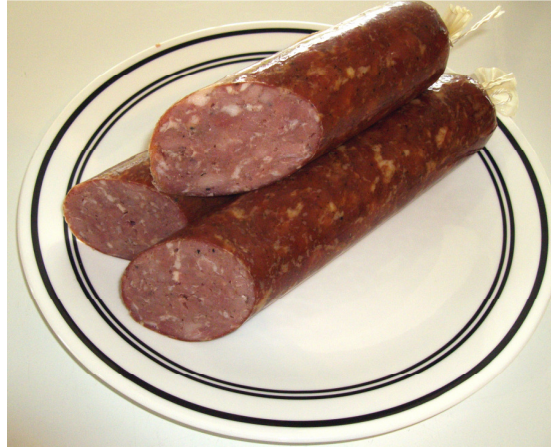


Hot Smoked Russian Sausage

(Based on a recipe by S. & A. Marianski)

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 ratio of fat remaining – or 700g meat + 300g backfat)
- 240 g Lean beef, Chuck or Rump
- 18 g Coarse Salt
- 1.6g Cure #1 (my Ebay Store – follow directions for other brands)
- 2.5 g Ground White Pepper
- 1 g Sugar
- 2.0 g Cardamom (fresh ground)
- 2.0 g Allspice
- 50 ml Muscat (or 60 ml Brandy or Madeira)
- 60 ml Cold water

Instructions

1. Cut the pork and beef into 2 cm cubes.
2. Chill to as cold as possible.
3. Mince the meat through an 8 or 10 mm plate.
4. Mix all of the other ingredients together; spread across the minced meat and mix well, until mixture becomes sticky.
5. Stuff into Fibrous casings (40-60mm) or Beef middles.
6. Hang for 2 hours to dry.
7. Apply Hot smoke (45 – 50C) for 2 hours.
8. Bake sausage at 75-90C until internal temp reaches 68-70C.
9. Shower with cold water for 5 minutes.
10. Store in fridge, wrapped in plastic tpo prevent drying. Use within 21-28 days – vacuum sealing will extend life to about 4 – 6 weeks. Product can also be frozen for up to 6 months, if vacuum sealed (vacuum sealing reduces moisture loss on defrosting).