



Polish Recipe Smoked Sausage

5 kg (11lb)	Pork shoulder
5 TB	Salt
2.2 tsp	Cure #1 (6.25% sodium nitrate)
OR	
1.5 tsp	Glow #1 (7.8% sodium nitrite)
3 tsp	White pepper
4 tsp	Marjoram (optional)
1 TBS	Sugar
1 tsp	Garlic powder or granules—or 2 cloves fresh

Cut meat into 5-6 cm (2 inch) cubes, mix with salt and Cure, cover with a cloth and cure for 48 hours in fridge.

Mince using a 13mm (1/2") plate. Combine all other ingredients in a small bowl, mix through thoroughly.

If you prefer a fine grained sausage, mince again using a finer plate, otherwise just stuff into large hog casings—leaving in long lengths. Prick any air bubbles afterwards to remove.

Dry—spread out in fridge for 2 days at 4C (39F).

Cold smoke - at 35-40C (95-104F) for 1.5 days.

Cool in fridge overnight – then eat or freeze. (Will keep in fridge for approx 10 days @4C)

(based on a recipe from Stanley and Adam Marianski and Miroslaw Gebarowski)

Steve Gaskin

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