

GERMAN SAUSAGE

Equipment: A large container to mix sausage in
A large meat grinder, with sausage attachment
(a short metal attachment works best.)

Spices: Salt, Pepper, Garlic Powder

Meat: Pork - 70%
Cut of meat; pork butt
Beef - 30%
Cut of meat; chuck

Casings: Pre-flushed sausage casings. These casings are very salty, soak for two to three hours (changing water often), Cut casings from 30-36 inches each for sausage length. Save brine from casings, since you may want to freeze unused casings for later use.

Seasoning the meat: Personal tastes vary. Use your own judgement. Remember, you can always add more spices, but you can't take them back out once they are in the meat. Check seasoning by frying a meat patty.

Mixing: It will be necessary to add small amounts of water as the meat gets sticky and difficult to mix. Use water sparingly. Mix spices completely through the meat. After meat is mixed to your taste, you are ready to grind the meat into the casings.

Helpful Hints: Moisten sausage attachment with a little meat fat or water to aid sliding casings on tube of attachment.

When putting meat through grinder, push meat down with your fingers as you go. This will force the air pockets out of the meat.

Before stuffing meat into grinder, form meat into balls about the size of a 2 inch cue ball. This will make stuffing the grinder easier.

Warm meat is hard to work with, keep the meat cold.