

Bratwurst

Len,

Here is a great grilling fresh bratwurst!

U.S.	Ingredient	Metric
5 lb.	Pork shoulder butt	2270.0 g
5 lb.	Veal, lean	2270.0 g
1 pt.	Cream	500.0 ml
3 Tbs.	Salt	63.0 g
2 Tbs.	Dextrose	18.0 g
1 Tbs.	Black pepper ground	8.5 g
1 tsp.	Nutmeg, ground	2.2 g
1 tsp.	Coriander, ground	1.8 g
1 tsp.	Mace, ground	1.7 g

32 mm hog casings

11 lb. **← Totals →** **5.1 Kg**



Method:

1. Grind the meat through a 3/8 in plate and chill in shallow pans for 1 hour.
2. Mix the cream and the seasonings stir until well mixed.
3. Pour cream mixture over meat and mix thoroughly.
4. Stuff the casings and link to about 4 inches.
5. Refrigerate the sausages overnight to develop flavor.
6. They are great on the BBQ. Gently preheat the sausages by immersing them in hot water for 15-20 minutes prior to grilling-don't simmer just heat the water take it off of the stove and add the sausages. This promotes uniform browning of the sausages when you grill them.

Take care,

Glenn Shapley, April 2001