

Elsie's Swiss Bratwurst

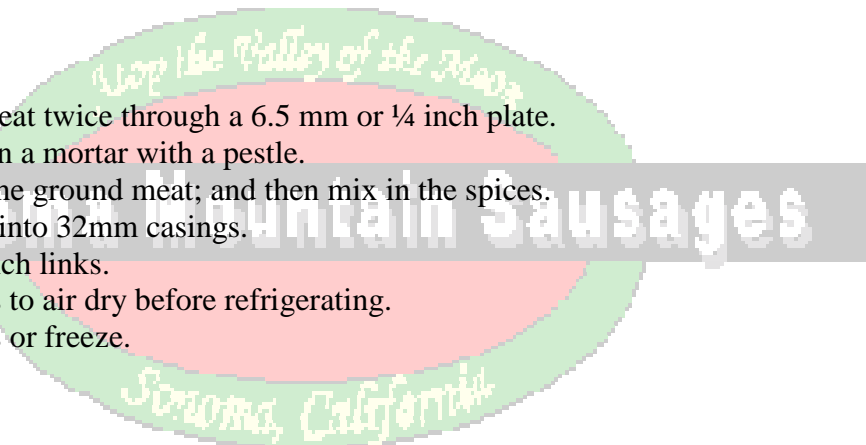
U.S.	Ingredient	Metric	Percent
1 lb.	Pork	454.0 g	42.78
1 lb.	Veal	454.0 g	42.78
½ cup	Wine, red	125.0 ml	11.78
2½ tsp.	Salt	17.0 g	1.60
1 tsp.	Pepper, white	3.6 g	0.34
1 tsp.	Onion powder	3.1 g	0.29
¼ tsp.	Cardamom	1.0 g	0.09
½ tsp.	Celery seed	0.9 g	0.09
¼ tsp.	Mace	0.8 g	0.08
¼ tsp.	Ginger	0.6 g	0.06
½ tsp.	Nutmeg	0.6 g	0.06
1 tsp.	Marjoram	0.6 g	0.06
	32 mm casings		
2¼ lb.	Totals →	1 kg	100%



This formulation is based on metric measures; U.S. measures are approximate!

Procedure:

1. Chill and grind meat twice through a 6.5 mm or ¼ inch plate.
2. Grind the spices in a mortar with a pestle.
3. Add the wine to the ground meat; and then mix in the spices.
4. Stuff the sausage into 32mm casings.
5. Tie off into 5-6 inch links.
6. Allow the casings to air dry before refrigerating.
7. Use within 5 days or freeze.



Glenn Shapley – October, 2005
 Santa Rosa, California