

Jagdwurst – German-style Ham Sausage

U.S.	Ingredient	Metric
2.5 lb.	Pork shoulder 80/20	1135.0 g
2.0 lb.	Pre-cured ham*	908.0 g
0.5 lb.	Pork back fat	227.0 g
4.5 tsp.	Salt	33.0 g
3.0 tsp.	Mustard seed	10.0 g
3.0 tsp.	Dextrose	9.0 g
2.0 tsp	Sodium Phosphates	9.0 g
1.0 tsp	Prague powder #1	6.0 g
1.0 tsp.	MSG	5.0 g
1.0 tsp	White pepper	2.4 g
1.0 tsp	Coriander	1.8 g
0.5 tsp	Garlic	1.4 g
0.5 tsp.	Ginger	0.8 g
0.5 tsp.	Mace	0.8 g
0.2 tsp.	Sodium erythorbate	0.8 g
0.5 cup	Ice water	125.0 ml
5 ½ lb.	← Totals →	2.5 Kg



Procedure:

1. Trim fresh pork meat from the leg or picnic of fat; cut meat into approximately ¾ inch cubes; cure cubes using brine cure (see below). When the cubes are cured place them on a rack and allow to air dry under refrigeration for about 1 hour.
2. Place dry ingredients (except salt, cure and phosphate) in a spice mill and grind to a fine powder.
3. Grind pork shoulder and add salt, cure, phosphate and water; emulsify to 45°F (7°C).
4. Grind pork fat, mix with pork and add spices and continue to emulsify to 55°F (13°C).
5. Fold in the cured ham cubes.
6. Stuff into 90mm diameter casings and steam or poach in 190°F (88°C) water to an internal temperature 160°F (71°C).
7. Cool in ice water to 70°F (21°C); refrigerate.

***Brine cure:** Prepare the brine solution by mixing 2 cups Morton's Tender Quick, 1 cup brown sugar, ½ cup molasses and 10 cups of water in a glass, stainless steel or plastic container. Place the cubed pork into the brine for and refrigerate 3 hours.

Len Poli
September, 2002