

## Sonoma Knackwurst

US	Ingredient	Metric
3.75 lb.	Beef Chuck	1700.0 g
1.25 lb.	Pork back fat	570.0 g
1 cup	Non Fat Dry Milk	73.0 g
1.5 Tbs.	Salt	30.0 g
1.5 Tbs.	Dextrose	25.0 g
1.0 Tbs.	Amesphosphate*	12.5 g
1.5 Tbs.	Onion, powder	12.0 g
1.0 tsp.	Prague Powder #1	6.0 g
2.0 tsp.	Garlic powder	6.0 g
3.0 tsp.	Paprika	6.0 g
2.0 tsp.	White pepper	5.0 g
2.0 tsp.	Ginger, powdered	3.6 g
1.5 tsp.	Mace	2.5 g
0.5 tsp.	Allspice	0.8 g
24.0 oz.	Beer (2-12 oz. cans)	700.0 ml



### Method:

1. Keep meat and fat well chilled at all times. I cut it while its still partially frozen and return meat to refrigerator while I'm cutting the fat. Grind meat through 3/8" plate; Grind the fat through a smaller plate, if possible, keeping it separate. In a large mixing tray, add salt to the meat return to refrigerator.
2. Measure out cure, spices, dextrose, milk powder, onion powder (or flakes) into a bowl. Mix well then grind into a fine powder in a spice or coffee mill.
3. Sprinkle spices mixture over ground meat and mix very well; add a little more than one can of beer to aid in dispersing the spices throughout the meat mixture.
4. Emulsify the mixture. In my food processor, I can only emulsify 1/4 of the meat mixture at a time so I divide fat into 4 parts, and after each meat portion is emulsified add it to meat; divide the remaining beer into 4 portions and drizzle it slowly while pulsing the food processor. Process each 1/4-batch for approximately 3 minutes.
5. Thoroughly mix all batches to ensure a uniform mixture. This is not easy because the paste is very thick and sticky at this point. I put it in a 6 quart Kitchen-Aid and paddle it a couple of minutes.
6. Place the whole back into the refrigerator and let develop overnight. The next day, stuff into beef rounds and tie off into 3-1/2" links.
7. Dry links in a smoker, draft open, at 130 °F for 2 hours. Bring the temperature up to 165-170 °F, applying smoke for about 1 hour. Cook until internal temp is 150 °F.
8. Dip in cool water to stop cooking and bring the temperature down, rest at room temp. then refrigerate until use.

\* Amesphosphate available at: <http://www.theingredientstore.com>. I like to use metric weigh/volume measurement for better control of ingredients. The English measurements are an approximation of the metric measurement. Sometimes this sausage is referred to as *knockwurst*.

Len Poli, May 2001  
Sonoma, California