

Currywurst (Berlin-style)

U.S.	Ingredient	Metric [†]
3 lb.	pork shoulder	1360.0 g
1 cup	whipping cream	250.0 g
1 Tbs.	salt	22.0 g
1 Tbs.	turmeric	9.0 g
1 Tbs.	Curry, mild	8.0 g
1 Tbs.	Paprika	6.0 g
1 tsp.	pepper	2.0 g
	hot dog casings	

3½ lb. Totals → 1.7 Kg



[†] U.S. measurements are approximate; use metric for best results!

PREPARATION:

1. Partially freeze, then grind meat through a ¼ inch (6mm) grinder plate.
2. Mix the spices with the meat and then mix in the cream.
3. Place in a food processor (you may have to divide it into several batches) and process to the consistency of a hot dog emulsion.
4. Stuff the meat paste into small hog casings and tie off into 6 inch (15cm) links
5. Poach in 180°F (82°C) water to an internal temperature of 152°F (66°C).
6. Serve by frying the wurst, cutting each into 4 pieces, and serve with curry sauce. (see below)

CURRY SAUCE FOR CURRYWURST

- 1 tablespoon margarine or oil
- 2 tablespoons finely minced onion
- 2-4 tablespoons good quality curry powder
- 1/2 to 1 tablespoon sweet Hungarian paprika
- 2 cups ketchup
- 1 cup water

Sauté the onion in butter until it is transparent; then add the curry powder and paprika to onions and cook gently to bring out the flavor. Add the ketchup and water and simmer the sauce until slightly thickened. Strain the sauce to remove the onions.

Len Poli – November 2001
Sonoma, California