



## FRESH POLISH SAUSAGE (KIELBASA)

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### FRESH POLISH SAUSAGE (KIELBASA)

From "GREAT SAUSAGE RECIPES AND MEAT CURING" by Ryttek Kutas

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#### INGREDIENTS FOR 25 LBS

2/3 cup salt  
2-1/2 Tb. sugar  
5 lg. cloves fresh garlic  
2-1/2 Tb. coarse black pepper  
2 Tb. marjoram  
5 cups ice water  
25 lbs. boneless pork butts

#### INGREDIENTS FOR 10 LBS.

5 Tb. salt  
1 Tb. sugar  
2 large cloves fresh garlic  
1 Tb. coarse black pepper  
1 heaping tsp. marjoram  
2 cups ice water  
10 lbs. boneless pork butts

#### GRINDING & MIXING

Grind all the pork butts through a 1/4" or 3/8" grinder plate and place in the mixing tub. Add the ingredients and mix well, until spices are evenly distributed. Deliver to the stuffer using 35-38 mm hog casing. Let sausage age overnight in refrigerator for better flavor. Use fresh as soon as possible. Freeze remainder of sausage, after 2 or 3 days for future use.

#### NOTE:

Be sure that meat has been chilled between 32-34° F. before starting. All blood clots, bones, cords, etc. must be removed and thrown out. Do not keep sausage at room temperature any longer than necessary.

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