



SMOKED POLISH SAUSAGE (KIELBASA)

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SMOKED POLISH SAUSAGE (KIELBASA) - From "GREAT SAUSAGE RECIPES AND MEAT CURING" by Rytke Kutas

This Book With How To Information and Over 190 Recipes Is Considered By Most 'Hobby' Sausage Makers To Be The Complete And Definitive Book On Sausage Making.

INGREDIENTS FOR 25 LBS.

5 cups ice water
5 cups soy protein concentrate or non-fat dry milk
3/4 cup salt
2-1/2 Tb. sugar
5 tsp. Insta-cure No. 1
2-1/2 Tb. black pepper coarse
3 Tb. fresh garlic
2-1/2 Tb. marjoram
25 lbs. boneless pork butts

INGREDIENTS FOR 10 LBS.

2 cups ice water
2 cups soy protein concentrate or non-fat dry milk
5 Tb. salt
1 Tb. sugar
2 tsp. Insta-cure No. 1
1 Tb. black pepper coarse
2 large cloves fresh garlic
1 heaping tsp. marjoram
10 lbs. boneless pork butts

GRINDING & TRIMMING

Trim off excess fat, remove all blood clots, bone, sinews, cords, etc. and throw out. Grind all the lean meat through a 3/8" grinder plate and all the fat meat through 3/16" plate. Place in mixing tub, adding all the ingredients and mixing until evenly distributed.

STUFFING

Polish sausage should be stuffed into a larger-size hog casing, preferably 38-42 mm. Sausage then is placed on smokehouse sticks and spaced properly. Dry the sausage as follows: When stuffing the sausage, it normally is hung on the sausage sticks in the room where you are working. By the time you are finished stuffing the sausage, much of it already is dry. You may put it in a preheated smokehouse at 130 °F with dampers wide open for about 1 hour or until casings are dry and starting to take on a brown color. Or, you may place sausage in a cooler and leave until the casings are dry.

SMOKING

Sausage is placed in a preheated smokehouse at 130° F with dampers wide open. Keep this temperature until the casings are dry. Apply smoke and gradually increase the temperature about 10Å° F per hour in the smokehouse until you reach 165-170° F, with dampers 1/4 open. Keep in smokehouse until the internal temperature reaches 152° F. If you are using a steam cabinet, remove the sausage from the smokehouse when it has reached an internal temperature of 135° F and cook in the steam cabinet to reach 152° F internally. Remove from smokehouse and shower with cold tap water until the internal temperature is reduced to 110° F Allow the sausage to hang at room temperature for about 30 minutes or until the desired bloom is obtained. Place in cooler at 38-40° F overnight.

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