

Recipe Name: **Polish Smoked (Marianski)**

Variation Name:

Date entered: 2/5/2012

15% max liquid absorption (% of meat weight)(default 15%)

Date used: 6/2/2013

0% liquid added by packer (% of meat wt.)(default:0%)

For 'skin-on' meats, reduce weight entry by 10%

state: Heated to 150 IMT. Cook before eating.

if smoked, must use Cure #1

style: **smoked/cooked**

(from below) fat: 28.7%, salt: 1.94%

nitrite: 143 ppm, nitrate: no nitrate

Ingredients:

kg.	est.volume	grams	pct.	item	
0.01200	2.01 tsp	12.000	0.23%	Prague powder #1	<note ingredient 1>
0.09000	5.03 Tbsp	90.000	1.72%	salt (non-iodized)	note <salt>
5.00000		5,000.000	95.57%	Pork Class II-A: <30%. Pork butt	<note>meat 1
0.01000	0.80 Tbsp	10.000	0.19%	table sugar	note <sugar5>
0.10000	100.00 ml	100.000	1.91%	water	note <water 13>
0.00750	3.57 tsp	7.500	0.14%	pepper (black)	note <herb/spice 17>
0.00900	3.60 tsp	9.000	0.17%	garlic (fresh)	note <herb/spice 18>
0.00300	2.00 tsp	3.000	0.06%	marjoram (dried)	note <herb/spice 19>
5.2315	total weight, kg.			...of sausage (ignores casing)	

0.1013	salt weight, kg.	1.94%	salt weight, wt. %	...salt (including cure)
0.01000	sugar weight, kg.	0.19%	sugar weight/wt. %	...sugar (including cure)
		143 ppm	Nitrites (bulk)	
			no nitrate Nitrates (bulk):	
1.50	est. total fat, kg.	28.7%	fat %	...estimate
3.85	est. total water, kg.	73.6%	water % (natural + packer + recipe liquids)	...estimated water (all forms)

Batch #/Wt/Date:	1	5.2315	6/2/2013
Cook Note 1	EXCELLENT		
Cook Note 2	one of our favorites		
Cook Note 3	<spare>		
Cook Note 4	<spare>		

This Recipe -- NOTES: **This Recipe-- Rating:** **Excellent**

Marianski "Meat Smoking & Smokehouse Design" p.132 Cut meat into 2" cubes. Add cure, 75% of salt, 1/2 sugar, mix well, pack tightly, cover with fabric. Refrigerate for 3 days. Add rest. Mix until sticky. Grind 3/8" plate. Stuff into 36mm hog casings. Form 1 ft links, pairs. Prick air bubbles. Hang in 130 degF smoker until dry. 1/4 damper, heavy smoke. Heat slowly to 154 degF IMT. Shower with cold water.

Resources casing: hog other: butchers' twine

Raw Material Treatment

step 1 Cut meat into 2" cubes.

step 2 Add cure, 75% of salt, 1/2 sugar.

step 3 Mix well, pack tightly, cover with fabric. Refrigerate for 3 days.

step 4 Add rest of ingredients. Mix until sticky.

Finished Product Treatment

detail 1 Grind 3/8" plate. Stuff into 36mm hog casings. Form 1 ft links, pairs. Prick air bubbles.

detail 2 Hang in 130 degF smoker until dry. 1/4 damper, heavy smoke. Heat slowly to 154 degF IMT. Shower with cold water.

detail 3 FPT 3

Abstract:

Pickle: Cut meat into 2" cubes. Add cure, 75% of salt, 1/2 sugar, mix well, pack tightly, cover with fabric. Refrigerate 3 days. Add rest of ingredients.

Grind: Grind 3/8" plate.

2nd Grind: <2nd Grind>

Mix: Mix until sticky.

Stuff & Tie: Stuff into 36mm hog casings. Form 1 ft links, pairs. Prick air bubbles.

Rest: Hang in 130 degF smoker until dry.

Smoke: 1/4 damper, heavy smoke. Heat slowly to 154 degF IMT.

Cool: Shower with cold water.

Store: 3 days in refrigerator, 6 months frozen

Package: plastic vacuum pack.