

"Bronsonville Jots" (This is very close to the "Johnsonville Brat™" recipe)

- 3.5 lbs. (1600.0 g.) lean pork
- 1.6 lbs. (750.0 g.) pork fat
- 7 Tbls. (154.0 g.) corn syrup
- 5 tspns. (35.0 g.) salt
- 3 tspns. (13.0 g.) sucrose
- 2 tspns. (8.0 g.) MSG
- 2 tspns. (7.0 g.) phosphate
- ½ tspn. (2.0 g.) mustard seeds
- ¾ tspn. (1.8 g.) white pepper
- ½ tspn. (1.0 g.) marjoram
- ¼ tspn. (1.0 g.) citric acid
- 1/8 tspn. (0.3 g.) ginger
- ¼ cup (60.0 ml) icewater

I can't remember where this recipe came from. It's been in my files through several computers. It may have been from a Len Poli original that was passed around the net several times... (When you get to be over 167 like me, you just can't remember these things. (Shucks, my horse has a better memory than I do, and he doesn't even recall his own name!))

Grind all dry spices, salt, and sugar in a spice grinder to a fine powder. Grind the pork and fat separately through a ¼ plate while it is 32°F. Add the ground spice mixture to the meats with the remaining ingredients and mix thoroughly to develop the primary bind. Stuff into casings and twist 5 inch links. Refrigerate brats up to 3 days. Prepare the brats by simmering sliced onions and brats together in beer. Do not boil them! Finish the brats over charcoal fire on a grill.

Best Wishes,
Chuckwagon