

Knackwurst

Howdy Sausagemakers! While I was going through some ancient family recipes from the old country (Switzerland), I came across some instructions from a huge Danish Supply house that dates back more than a century and a half. It is for making 100 pounds of German “Knackwurst”.

The original recipe specified ‘ground saltpeter’ as the curing agent but I’ve calculated the correct amount of Cure #1 containing sodium nitrite at 156 p.p.m. The supply house failed to give an exact measurement of garlic. The instructions simply read, “add a small quantity of grated garlic”. So, I simply added the amount of garlic powder recommended in “Home Production Of Quality Meats And Sausages” by Stan and Adam Marianski. The original recipe also specifies that the meat be chopped “very fine” and stuffed into beef rounds or hog casings, hung in the air for 8 days, then cold smoked another 6 days before preserving them in a “cool and dry place”.

I compared the formula to Ryttek Kutas’ “Knockwurst” recipe. He liked to add a few more ingredients including powdered dextrose, mace, allspice, coriander, and a whopping amount of paprika. The man also liked to hot-smoke this sausage, (he sold hot-smoking cabinets) placing an “emulsified” mince into small or medium beef rounds, or 38-42 m.m. hog casings. He placed them on smokesticks, allowed them to dry completely, then put them into a smokehouse preheated to 135°F. (57°C.) one hour without smoke. He then raised the temperature to 165°F. (74°C.) and then applied hickory or alder smoke until the internal meat temperature reached 152°F. (67°C.).

I suspect that you are not going to make a hundred pounds of this sausage, so I’ve written a recipe for 10 pounds of Knackwurst sausage

Knackwurst - Ten lbs. Swiss Recipe (4.5 kg. using Prague Powder #1)

- 6.0 lbs. lean pork
- 1.4 lbs. lean beef
- 2.6 lbs. fat pork
- 11.32 grams (0.4 oz.) Prague Powder Cure #1 (American = 2 level teaspoons)
- 81 grams salt
- 0.6 oz. black pepper
- 0.25 oz. caraway seeds (2.5 tspns.)
- 0.15 oz. garlic powder (1.5 tspn.)

*It is interesting to note that Ryttek Kutas’s Knockwurst Recipe also includes the following ingredients. Why not try them? I especially like the addition of dextrose to “sweeten” and balance the sausage.

- 4 tblspns. powdered dextrose
- 1 tblspn. mace
- ½ tspn. allspice
- 1 tspn. coriander
- 2 tblspns. paprika

Best Wishes,
Chuckwagon