

## **"Cactus Jack's" Swiss Fleischkaese (Now This Is A Horse Of A Different Color!)**

By Chuckwagon

Fleischkaese is to us potato heads from Switzerland, what Leberkaese is to Germany. Cooked in a "waterbath" in your 300°F pre-heated oven, it requires only 45 minutes. The texture will be "maaaavelous" if you simply fill a shallow pan half-full of hot water then place your cake-pan full of sausage meat into the water. This tempers the cooking and the steam will "finish" the surface.

- 600 gr lean beef
- 400 gr ground pork butt with fat
- 100 gr finely chopped smoked bacon
- 23 gr kosher salt
- 2.5 gr (1/4 tspn.) Cure #1
- 6 gr freshly ground black pepper
- 7 gr smoked paprika
- 2 medium sized onions
- 0.5 gr nutmeg
- 1Tbspn. red wine

Chill the red wine while you grind the beef and pork using your smallest die. Put the onions through the grinder as well and then fry the onions in a dry pan over low heat until they become dried out. Emulsify the beef and pork spraying the wine into the mixture a little at a time. Fold in the onions and the remaining spices and the chopped bacon. Disperse all the ingredients equally throughout the meat and then place the mixture into a buttered cake pan. Allow the mixture to rest for an hour in your refrigerator. Finally, place the pan into a "Bain Marie" water bath at 150C for 40 to 45 minutes until done. Allow the Fleischkaese to rest at least five minutes before slicing.

Best Wishes,  
RockChuck WagonTrack WheelRut