

Lone Peak Landjager
(Dry-Cured Swiss Landjager Sausage)
Made using Bactoferm T-SPX

Landjager is a dry-cured fermented sausage of Swiss-German origin and is a convenient, easy-carry, food for back-packers and hunters. The sausages are flattened between two boards during the “lag phase” just prior to fermentation, giving them a rectangular shape. In Europe, sausagemakers have even cut special grooves into boards to form the sausages into perfectly rectangular figures.

Originally, Landjager was a fully dry-cured, air-dried sausage only, requiring months of preparation. Today, the process is somewhat shorter using Bactoferm™ T-SPX, although this particular culture assists with sausages drying a month or more where relatively mild acidification is desired. T-SPX is particularly recommended for the production of Southern European type of sausages, low in acidity with an aromatic flavor regardless if smoked or molded.

The Swiss prefer a few sweet spices in the recipe. However, some of the best I’ve tasted contained only salt and pepper with a bit of caraway. I hope you enjoy these little fermented sausages as much as I do.

- 3 lbs. “certified”** pork butt (70% lean)
- 7 lbs. lean beef
- 7 tblspns. kosher salt
- 2 tspns. (level) Prague Powder #2
- 0.55 gr. Bactoferm™ T-SPX (see note * below)
- 1 tblspn. corn syrup solids
- 1 tblspn. powdered dextrose
- 1 tspn. white pepper (finely ground)
- 2 tspn. black pepper (finely ground)
- ½ tspn. cardamom
- ½ tspn. coriander
- ½ tspn. nutmeg
- 2 tspns. toasted and crushed caraway seeds

* Cultures may be stored in a freezer up to 6 months. Not frozen or un-refrigerated, it has a shelf life of merely 14 days.

** “Certified” Pork has been deeply-frozen according to FSIS rules and is “certified” free of trichinella spiralis.

Place the grinder knife and plate into the freezer while you separate the pork fat from the lean meat using a sharp knife. Cut the meat into 1” cubes and freeze the pork fat. Grind the pork using the 3/8” plate and the pork fat using a 3/16” plate. Place the fat back into the freezer. Grind the beef using a 3/16” plate and then place it back into the freezer until it is almost frozen. Re-grind the beef using a 1/8” plate. Re-grind the pork fat using the smaller 1/8” plate also. Be sure to use a sharp grinder blade.

Mix the T-SPX with distilled water only and distribute it evenly throughout the meat. Next, mix the meat with all the remaining ingredients except the fat, salt and the cure. Develop the primary bind (“sticky meat paste”) by kneading the mixture to develop the proteins myosin and actin, but don’t over-mix the meat. Now, add the frozen, diced, fat and fold it evenly into the mixture with your hands. Work quickly at this point to avoid heating the fat and “smearing” it (when the mixture enters the casings). Finally, add the cure #2 (in a little water for

even distribution) and the salt. Mix all ingredients together thoroughly and stuff the sausage loosely into 32-36 mm. hog casings, making links about 8" long.

Next, place the sausages tightly pressed together on a wide, clean (new) wooden board. Place another clean board on top of the sausages and add 20 or 30 pounds of weights to the top board, pressing the sausages into a thickness of only about half an inch. This procedure may take several hours. Don't add too much weight and don't rush the process.

Hang the sausages at 68°F. (20°C.) in 95% relative humidity for 48 hours. Reduce the relative humidity by 10% over the next 48 hours (4 days total). Dry the sausage at room temperature until they are dry to the touch. Cold-smoke the sausages at 68° F. (20° C.) in light smudge several hours. Dry the sausages at 57° F. (14° C.) in 82% relative humidity for about 1-1/2 months or until 30% shrink occurs (the water activity must drop below Aw 0.85). To store the Landjager sausages, place them in 75% relative humidity at as near 54° F. (12° C.) as possible.

Best Wishes,
Chuckwagon