

Christmas Polish Kielbasa (Hot Smoked)

(10 lb. Authentic Formula)

<http://sausageswestforum.com/2-sausages-at-home-fresh-cooked-cured/comment-page-10/#comments>

Christmas is just around the corner and in many homes traditional kielbasa is made as part of the celebration. Did you know that Polish Kielbasa (smoked sausage) was an all-pork recipe until 1964? That's the year the Polish government decided to allow 20% beef into the product. The only other ingredients in the traditional recipe are salt, sugar, pepper, garlic, and marjoram.

- Pork Butt..... 10 lbs. @ 32° F.
- Salt..... 4-1/2 Tbl.Spns.
- Cure #1..... 2 tspns.
- Pepper..... 1-1/2 Tbl.Spns.
- Sugar..... 2 tspns.
- Garlic..... 4 large or 5 medium cloves
- Marjoram..... 3 tspns.
- Water..... 1 cup
- 32-35 mm. hog casings

Place the grinder knife and plate into the freezer while you separate the fat from the lean meat using a sharp knife. Cut the meat into 1" cubes to keep long strands of sinew from wrapping around the auger behind the plate as the meat is ground. Grind the meat using a 3/8" plate and the pork fat using a 3/16" plate. Place the fat into the freezer while you mix the Cure #1 with a little water (for uniform distribution) and add it to the meat. Work with small batches, refrigerating the meat at every opportunity.

Next, mix the meat with all the remaining ingredients (except the frozen fat), kneading the mixture to develop the proteins myosin and actin, creating a "sticky meat paste" (primary bind). Finally, fold in the frozen fat and distribute it equally throughout the mixture. Depending upon various recipes or preferences, the sausage may now be refrigerated several hours for maturing, or the sausage may be immediately stuffed into casings to avoid smearing while the fat remains frozen.

Stuff the sausage into 32-36 mm. hog casings, allowing them to hang and dry at room temperature for an hour or place them into a smokehouse preheated to 130°F. (54°C.) for an hour with the damper fully open to assist with moisture elimination. When the sausages are dry to the touch, introduce hickory smoke and adjust the damper to only ¼ the way open. Gradually, only a couple of degrees at twenty minutes intervals, raise the smokehouse temperature until the internal meat temperature (IMT) registers 152°F. (67°C.).

This procedure must be done slowly to avoid breaking the collagen and liquefying the fat. Remove the sausages, showering them with cold water until the IMT drops to less than 90°F. (32°C.). This sausage remains perishable and must be refrigerated.

Best Wishes,
Chuckwagon