

## Injun Country Mettwurst

25 Lb. Batch

*The US Department of Agriculture classifies this sausage as an “uncooked” sausage and requires that it be made using “certified” pork (treated frozen pork) to destroy trichinella spiralis.*

- 2 Tbsp. Ground Nutmeg
- 2 -1/2 Tbsp. Ground White Pepper
- 2 -1/2 tsp. Ground Celery Seed
- 2 -1/2 Tbsp. Ground Allspice
- 2 -1/2 tsp. Marjoram
- 1 -1/2 tsp. Ground Caraway Seed
- 2 -1/2 tsp. Ground Coriander
- 2 oz. (4 Tbsp.) Powdered Dextrose
- (3 Tbsp. Sugar may be substituted if desired)
- 4 -1/2 tspn. Whole Mustard Seed
- 2/3 cup Kosher Salt
- 1 cup Distilled Water
- 5 tspns. Cure #1
- 15 Lbs. Pork Butt (\*See USDA “curing” requirements above)
- 10 Lbs. Beef Chuck

### **Instructions:**

Grind all the meat with fat through a 1/8” grinder plate. Next, add the Cure #1 to the water and mix it into the meat. Mix in the soy protein concentrate and distribute it evenly with your hands. Add all other ingredients into just enough water to make a “soupy” mixture and mix the combination in thoroughly. Blend the mixture until the primary bind proteins develop and “soft peaks” are made when the meat is pulled apart with your hands. If necessary, add just enough ice water to ready the sausage for stuffing. *(Do not add more than 2 lbs. of ice water.)*

Stuff the meat into washed beef rounds cut into 16” to 18” lengths, prick the casings, tie the ends together, and hang sausages on sticks to dry inside a cooler 24 hours and 40°F. for 24 hours. Place the sausages into your smokehouse (in heavy smoke) at 100°F. for eight hours. Allow the sausages to cool to room temperature before hanging them overnight in the cooler again. It is important to understand the curing instructions below:

*\*Note that this sausage is not “cooked cured” because it is not cooked above the point where trichinella spiralis is destroyed (137°F.). Therefore, we need to use “certified” pork in this recipe; pork which has been sufficiently frozen to destroy trichinella spiralis. For your own safety, please read and understand the information about certifying your own pork.*

Best Wishes,  
Chuckwagon