

Recipe Name:	Kielbasa (Fresh pork/beef/veal) Peery & Reavis p.113		
Variation Name:			
Date entered:	8/19/2015	15%	max liquid absorption (% of meat weight)(default 15%)
Date used:	8/19/2015	0%	liquid added by packer (% of meat wt.)(default:0%)
<i>For 'skin-on' brined meats, reduce weight entry by 10%</i>			

					state:	Heated to 150 IMT. Cook before eating.	if smoked, must use Cure #1
Ingredients:					style:	smoked/cooked	(from below) fat: 29.4%, salt: 0.59%
kg.	est.volume	grams	pct.	item	nitrite: 154 ppm, nitrate: no nitrate		
0.00880	1.48 tsp	8.800	0.36%	salt (non-iodized)	2-1/2 tsp Kosher		
1.36200		1,362.000	55.91%	Pork Class II-A: <30%. Pork butt	3 #		
0.45400		454.000	0.186	Beef II:<16% fat (2mm)	1#		
0.22700		227.000	9.32%	Veal	1/2 #		
0.01300	6.19 tsp	13.000	0.53%	paprika sweet	2 Tbsp		
0.00720	3.43 tsp	7.200	0.30%	pepper (black)	1 Tbsp		
0.00225	1.50 tsp	2.250	0.09%	marjoram (dried)	2 tsp		
0.00292	2.00 tsp	2.920	0.12%	Savory, summer	2 tsp		
0.00100	.53 tsp	1.000	0.04%	allspice (ground)	1/2 tsp		
0.00500	2.00 tsp	5.000	0.21%	garlic (fresh)	3 cloves		
2.4362	total weight, kg.		...of sausage (ignores casing)				

0.0144	salt weight, kg.	0.59%	salt weight, wt. %	...salt (including cure)
-	sugar weight, kg.	0.00%	sugar weight/wt. %	...sugar (including cure)
		154 ppm Nitrites (bulk)		
		no nitrate Nitrates (bulk):		
0.72	est. total fat, kg.	29.4%	fat %	...estimate
1.67	est. total water, kg.	68.5%	water % (natural + packer + recipe liquids)	...estimated water (all forms)

Batch #/Wt/Date:	1	2.43617	8/19/2015
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Cook Note 1	1st try. Compare with the pork/beef and pork-only versions.
Cook Note 2	<cooking note 2>
Cook Note 3	<cooking note 3>
Cook Note 4	<cooking note 4>

This Recipe - - NOTES: **This Recipe- - Rating: Excellent**

Cut meat into 2" cubes. Freeze 30 minutes before grinding. Coarse grind pork, fine grind beef. Mix (Or use a pre-mix, ground.)
 Stuff, form 8 to 10 inch links. Tie each. Store in refrigerator for 24 hours. No smoke unless Cure #1 is added.
 Book says smoke at 180. Instead, hang in 130 degF smoker until dry. 1/4 damper, heavy smoke for 2 hours. Heat slowly to 154 degF IMT. Shower with cold water.

Resources casing: <none> other: <none>

Raw Material Treatment

step 1 Cut meat into 2" cubes. Grind pork with 3/8" plate, pork fat and beef with 3/16" plate.
 step 2 Pound garlic & salt together. Dissolve garlic/cure/salt in liquid. Add all ingredients. Mix until primary bind.
 step 3 <RMT 3>
 step 4 <RMT 4>

Finished Product Treatment

detail 1 Stuff into 32-36mm hog casings, 8 - 10 inch links. Tie each. Dry in refrigerator 24 hours.
 detail 2 Smoked: Hold 1 hr in pre-heated 130 degF smoker . Smoke @ 1/4 open, raise temp slowly until...
 detail 3 154 deg IMT. Shower to IMT < 90 F, refrigerate.

Abstract:

Pickle: Cut meat into 1-1/2" cubes. Pound garlic, salt, cure together, add water. Mix garlic/salt/cure/liquid with meat. Chill, rest 1 hr. to overnight.

Grind: Chill 30 minutes in freezer. Grind meat with 3/8" plate, fat & beef with 3/16" plate. Chill.

2nd Grind: <Grind 2>

Mix: Add all ingredients. Mix until primary bind. Chill.

Stuff & Tie: Stuff into 32-36mm hog casings, 8 - 10 inch links.

Rest: Dry 24 hours in refrigerator, to form pellicle.

Smoke: After drying, hold 1 hr in 130 deg.F pre-heated smoker. Smoke @ 1/4 open, raise temp slowly to 170 degF, hold for 154 deg IMT.

Cool: Shower to IMT < 90 F

Store: Refrigerate and consume or freeze within 3 days.

Package: Vacuum plastic pack.