

Hungarian Csabai

My pal Gus Kleckner in Australia hails from Hungary where they celebrate sweet paprika by putting it into just about every dish they can possibly think of. It's wonderful stuff with its fiery red color and exquisite flavor. This is Gus' contest-winning recipe for the very popular Hungarian Csabai.

Gus says, "This sausage takes its name from the village which many years ago made it famous. There is, in October each year a festival, celebrating its uniqueness, culminating in the crowning of the "Csabai King", who is the winner of the best sausage made in a space of two hours, with meat supplied by the organizers. It is a great tasting sausage, both grilled as fresh, or smoked and used in sandwiches or as an ingredient in dishes." (*ed. note: Pronounced "Shah-Bah-Eeee-Yeee"*)

The Recipe;

- 1 kg Pork - 80/20 meat/fat
- 14g Salt
- 25g Garlic - fresh, pressed and covered with water for 2 hrs
- 16g Sweet Hungarian Paprika
- 5 g Hot Hungarian Paprika
- 2.5g Whole Caraway
- 5g Icing sugar
- 2g Cure # 1 - if smoking

Gus' Instruction:

Freeze the fat. Cube the meat and spread a single layer on the bench. Spread all ingredients on top, covering the whole surface. Mix together until the red colour develops. Cover in a bowl and refrigerate overnight. Grind together all ingredients with coarse plate, mix well and stuff into hog casing, 350mm/14" double links for smoking, 150mm/6" for fresh. Both should be hung in fridge for three days before freezing/smoking.

It is suggested that a patty is fried prior to stuffing to correct/modify for personal preference, bearing in mind that the original taste is a combination mainly of garlic, paprika and caraway. The hot version will require more of the hot paprika, should not be overbearing, but have a "bite".

Thanks Gus!

An addition to the Csabaii notes:

Gus, in a later post, adds further advice:

Cold smoked first day for three hours using Apple pellets. The next day, cold smoked for six hours using Mesquite pellets. So, in effect, double smoked with fridge rest between.

As for the **garlic**, the water soaking releases a lot more garlic flavour, and the water added to the mix distribute it better as well, so there is a pronounced taste of it without being "up front".

The **sugar** does two things in my experience - it is a balance for the salt when smoked, and when panfried it caramelises, adding to flavour and results in a nice colour. So, when pan frying, if water is put into the pan first, say 1/4 up the sausages, then simmered until evaporated, the sausages are already mostly cooked. The remaining cooking time is much less, so you are colouring, frying the casings to crispy and the added sugar helps with this. Also when cooking this way, no fat is needed, the sausage supplies its own. Now, if you then sauté pre cooked potatoes in this fat, you are in seventh heaven..... and maybe just a bit that much closer too !

Chuckwagon adds:

Please use only Hungarian paprika in this recipe as stated. The Spanish type paprika is too bitter. There's a reason why they call it SWEET Hungarian paprika.



Ingredients



stuffed



Smoked (along with some bacon)