



**BRATWURST # 25
(FOR 25 LB OF SAUSAGE)
SMOKED**

BRATWURST IS MADE WITH HIGH QUALITY MEAT CUTS SO THAT THE TRIMMINGS ARE IN GOOD MICROBIOLOGICAL AND CHEMICAL CONDITION. TYPICAL BRATWURST IS MADE FROM VEAL AND PORK. HOWEVER, AN ALL-PORK BRATWURST IS COMMON.

SUGGESTED MEATS INCLUDE:

#1	BONELESS VEAL	5.0 LB	#2	PORK TRIMMINGS	12.5 LB
	PORK SHOULDER	12.5 LB		PORK SHOULDER	12.5 LB
	PORK TRIMMINGS	7.5 LB			

PROCESSING

1. GRIND THE MEAT THROUGH A BREAKER PLATE (CHILI PLATE)
2. ADD ZACH'S BRATWURST SEASONING TO THE MEAT MIXTURE AND MIX TOGETHER FOR 5 TO 10 MINUTES.

OPTIONAL: FOR AUTHENTIC BRATWURST ADD 3 PINTS OF MILK AND 3 WHOLE EGGS AND MIX WELL INTO THE MEAT.

3. REGRIND THE MEAT THROUGH A 3/8" PLATE AND STUFF INTO AN APPROPRIATE CASING.
4. ALLOW SAUSAGES TO AIR-DRY FOR SEVERAL HOURS BEFORE SMOKING.

SMOKING PROCESS

1. PLACE THE BRATWURST IN A PREHEATED (130 DEGREES F) SMOKEHOUSE FOR 1 HOUR WITH DAMPERS OPEN, OR UNTIL THE CASINGS ARE DRY.
2. CLOSE THE DAMPERS TO 1/4 OPEN, APPLY LIGHT SMOKE, AND GRADUALLY INCREASE THE SMOKEHOUSE TEMPERATURE TO 165 DEGREES F AND HOLD UNTIL THE INTERNAL SAUSAGE TEMPERATURE OF 155 DEGREES F IS REACHED.
3. REMOVE FROM THE SMOKEHOUSE AND SHOWER THE SAUSAGE WITH COOL WATER TO REDUCE THE TEMPERATURE OF THE SAUSAGE TO 100 DEGREES F.
4. HOLD AT ROOM TEMPERATURE FOR 2 HOURS BEFORE WRAPPING AND REFRIGERATING OR FREEZING.