



Zach's Spice Company
Library of Formulas

BRATWURST #50
(for 50 lb of meat)
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	10 lb	#2	Pork Trimmings	25 lb
	Pork Shoulder	25 lb		Pork Shoulder	25 lb
	Pork Trimmings	15 lb			

Processing

1. Grind the meat through a breaker plate (chili plate).
2. Add Zach's Bratwurst Seasoning and sausage curing salt (2 oz) to the meat mixture and mix together for 5 to 10 minutes.
3. Mix 1.5 lb of sausage binder with 2 quarts of milk (or water) and allow to soak.
4. Add 18 whole eggs to the meat mixture and then add the sausage binder mix and mix well into the meat.
5. Regrind the meat through a 3/8" plate and stuff into an appropriate casing.
6. 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 smoke house 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 to reduce the temperature of the sausage to 100 degrees F.
4. Hold at room temperature for 2 hours before refrigerating.