

1 tsp Cayenne Powder
1 tsp Nutmeg

KNOCKWURST 4 Tsp Onion Powder
1 tsp Gr. Mustard

INGREDIENTS FOR 25 LBS.

2½ lbs. ice water
12 ozs. non-fat dry milk
8 ozs. salt
2 ozs. powdered dextrose
1 oz. Prague Powder No. 1
1 oz. ground white pepper
¼ oz. mace
¼ oz. ground allspice
¼ oz. coriander
1 oz. paprika
¼ oz. garlic powder (optional)
17½ lbs. boneless veal
7½ lbs. lean pork trimmings
or
17½ lbs. bull or cow meat
7½ lbs. lean pork trimmings

INGREDIENTS FOR 10 LBS.

1 pint ice water
2 cups non-fat dry milk
6 tbsp. salt
4 tbsp. powdered dextrose
2 level tsp. Prague Powder No. 1
2½ tbsp. ground white pepper
1 tbsp. mace
½ tsp. ground allspice
1 tsp. coriander
2 tbsp. paprika
1 tsp. garlic powder (optional)
7 lbs. boneless veal
3 lbs. pork trimmings
or
7 lbs. boneless beef
3 lbs. pork trimmings
2 tsp liquid smoke

GRINDING & STUFFING

Grind all the meat through a ½" grinder plate, add all the ingredients and mix well. Sausage should then be stuffed into small or medium beef rounds or 38-42mm hog casings. Sausage should then be placed on smokesticks, properly spaced.

SMOKING

Knockwurst is placed in a smokehouse that is preheated 130-135 degrees F. with dampers wide open. Keep at this temperature for about 1 hour or until the product is fully dry. Smokehouse temperature then should be raised to about 150 degrees F., applying smoke and held there for one hour, or until the desired color is obtained. You may increase smoker temperature to 165 degrees F. and cook until internal temperature reaches 152 degrees F. without smoke, or you may remove to the cooker until the 152 degrees F. is obtained

internally. If you ¹⁹⁹ are cooking in water, be sure the water temperature is not over 165 degrees F.

Note:
knockwurst is not usually smoked very dark; however, this is optional.