

Fresh All Beef Sausage

U.S.	Ingredient	Metric	Percent
4 lb.	Beef chuck, fresh	1820.0 g	81.65
¾ lb.	Beef fat	350.0 g	15.70
5 tsp.	Salt	36.0 g	1.62
2 tsp.	Sausage phosphate	8.0 g	0.36
2 tsp.	Paprika	4.2 g	0.19
1 tsp.	Garlic powder	3.0 g	0.14
1 tsp.	Coriander	2.0 g	0.10
1¼ tsp.	Marjoram	2.0 g	0.10
1 tsp.	Pepper	2.0 g	0.10
½ tsp.	Ginger	1.0 g	0.05
½ tsp.	Caraway seed	1.0 g	0.05
	32 mm casings		
5 lb.	Totals →	2.2 Kg	100%



Note: Use metric weight and volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurements.

Method:

Note: Use fresh (not previously frozen) beef for a more juicy sausage. Frozen beef tend to be dry and needs pork fat for better “mouth feel”.

1. Cut the beef into 1-inch cubes and grind through the small (6.5mm) plate.
2. Chill the beef fat and grind it twice through the small (6.5 mm) plate. Set fat aside.
3. Add the salt to the ground beef chuck and mix it well until the meat becomes very sticky.
4. Place the remaining ingredients in a spice mill and process to a fine powder.
5. Add the powdered ingredients to the meat and blend them well.
6. Now add the chilled beef fat and mix it in well to evenly distribute it throughout the paste.
7. Stuff into hog casings (or large sheep casings if you want no pork at all) and tie off into 5-inch links.
8. These sausages do not contain any preservative so use them as soon as possible. Note: freezing will alter the taste and texture!) They can be grilled, roasted or baked.

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