

KIELBASA (Polish Sausage)

From the kitchen of Vic Wuertz

20 lbs. pork (course ground)
½ cup salt (not iodized)
1/3 cup sugar
¼ cup pepper
1 cup mustard seed
2 oz. garlic (1 large bulb) with 1 cup water puree in blender

We divide all ingredients above into fourths and mix in Kitchen Aid for about 3 minutes. Then we combine the 20 pounds together into larger container and mix all together. (I have 2 large stainless steel bowls – I think I have seen them at a paper outlet store) We then let it set for 24 hours for the flavor.
Stuff into hog casing.

ITALIAN SAUSAGE

5 lbs. course ground pork butt
1-tablespoon plain salt (not iodized)
1-tablespoon black pepper
5 cloves garlic
1-tablespoon fennel seeds
1-teaspoon anise seed
1 cup cold water
1 tablespoon crushed hot red Chile pepper

Puree garlic same as for kielbasa