

SAUSAGE
AND
MEAT SPECIALTIES

PART 3
THE PACKER'S ENCYCLOPEDIA

A PRACTICAL OPERATING HANDBOOK
FOR THE SAUSAGE AND MEAT
SPECIALTY MANUFACTURER

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for brains. If a pinker sausage is desired, about 10 lbs. of cured beef may be substituted for that amount of veal called for in the formula.

Stuff not too tightly in large beef middles and cook from 45 minutes to 1 hour at 155 to 160 degs. Then chill and rinse off with hot water and hang in the cooler. This sausage may be dipped in a gelatine glaze to improve its keeping qualities.

Another kosher liver sausage stuffed in artificial casings calls for 5 lbs. calf liver, 30 lbs. beef liver, 60 lbs. fat beef flanks and 10 lbs. suet. Livers are scalded and beef flanks cooked for 1 hour at 160 degs. Flanks and beef liver are chopped fine in silent cutter, beef suet is ground through $\frac{5}{8}$ -in. plate and calf liver cut in small cubes. The chopped meat is added to the ground suet and cubed calf liver and the whole mixed thoroughly. It is then stuffed into manufactured casings and cooked for 45 minutes at 160 degs.

KOSHER GARLIC SAUSAGE

MEATS†	SEASONING*
85 lbs. cured medium fat beef trim- mings	8 oz. dextrose
15 lbs. cured brisket fat, free of sinew	6 oz. white pepper
	2 oz. chopped garlic clove
	1½ oz. mace
	1 oz. coriander
	1 oz. ginger

Grind beef through 1-16-in. plate and brisket fat through $\frac{1}{8}$ -in. plate. Place meats in mixer and add seasoning. Stuff in beef rounds in 1-lb. lengths. Link at center and tie the two ends together. Leave ends about 1 in. apart for clearance of smoke stick. Smoke for 2 hours in medium hot smoke. Cook for 30 minutes at 165 degs. F. and rinse with cold water when finished.

PASTRAMI

This kosher delicacy, while not properly a sausage product, may well be included in the discussion of specialty products. Beef of superior quality is the base for manufacture of a good quality pastrami. Shoulder clods of kosher cattle are generally used. If not for the Jewish trade, the rib or tender parts from the hindquarter, particularly the round, may be used.

Meat is boned and trimmed so that fat covering is not too heavy, and is usually held in cooler for 24 hours before it is placed in cure.

† Either binder flour or powdered milk can be used in this formula if desired. See Chapter VI, Sausage Materials.

* Properly balanced prepared seasonings are available for use in this formula. See Chapter VI, Sausage Materials.



The very best sanitary conditions must prevail in making pastrami. The curing vat must be absolutely sweet and clean before any meat is put in it.

Prepared curing and seasoning formulas are available for this product, and their use eliminates possibility of error and trouble in preparing seasoning and curing ingredients.

If the processor prepares his own, a dry curing mixture of about 5 lbs. salt and $2\frac{3}{4}$ oz. sodium nitrate may be used for each 100 lbs. of meat. Bottom of curing vat is sprinkled with this mixture, and a layer of meat is then packed in vat. Cover this layer with curing mixture and sprinkle some ground black pepper and ground garlic on top of it. Then put in another layer of meat, treating it in the same manner as the first layer, and continue this building-up process until the vat is full, care being taken to see that the pieces are packed compactly. At the end of 24 hours weight down the meat with wooden covers.

The meat now begins to form its own brine, which should cover the top layer. Any shortage in brine should be repaired with 65 deg. plain pickle if the top layer is not covered. The meat should be left in cure for 60 days at 38 to 40 degs. F., without overhauling. This product must not be over-salted as it is not soaked.

Remove meat from vat after curing and rub each piece individually with a spice mixture consisting of 65 per cent black pepper, not too fine, and 35 per cent allspice. Another spice mixture used for this purpose consists of 60 per cent coriander, not too fine, 25 per cent allspice, 15 per cent white pepper and garlic flour. Hold meat overnight after rubbing with spice mixture. Next morning put a hanging string in each piece and hang about 4 pieces to a smokestick.

Place in smokehouse where product is roasted through at a temperature of 320 degs., 6 to 7 hours of heating being necessary. Because of high temperature used, specially designed smokehouses, or smoke-roasting houses, as they are called, are desirable. These are about 5 ft. deep, 3 ft. wide and 12 ft. high. The heat is furnished by a gas heating system on the floor. There should be at least 6 ft. between the fire and the meat.

KOSHER CORNED BEEF

Producers of genuine kosher corned beef adhere to their own formulas and processing directions rigidly and these methods are regarded as