



## Homemade Kielbasa

7 ounces finely ground sea salt  
2 ounces freshly ground black pepper  
½ ounce whole mustard seeds  
¼ ounce pickling spice  
7 ounces brown sugar  
1 ounce cure #1  
1/8 ounce marjoram  
¾ ounce garlic powder

12.5 pounds cubed beef chuck, well chilled  
12.5 pounds cubed pork belly, well chilled

- Add first eight ingredients to a to a spice grinder. Pulse until coarsely ground.
- Toss meat with spice mixture. Place in freezer for 30 minutes.
- Grind meat into a large, chilled bowl using medium size grinder plate.
- Add ¾ cup to 1 cup ice water; mix until well emulsified.
- Use as a bulk sausage or use a sausage stuffer to make link sausage.

*For best results:*

- Chill meat grinder parts in ice water before grinding meat.
- Use stand mixer fitted with paddle to emulsify mixture.

## Cider Braised Sauerkraut

¼ pound smoked bacon, diced  
1 medium onion, sliced  
1 granny smith apple, diced, optional  
1 teaspoon caraway seeds  
8 ounces hard cider  
1 package sauerkraut, rinsed and drained  
2 tablespoon german mustard  
Sea salt and freshly ground pepper

- Add bacon to a dutch oven and bring to medium heat. Cook until fat is completely rendered from bacon.
- Add onions; cook until golden brown. Add apples and caraway; cook until apples are softened.
- Deglaze with cider; cook until reduced by half.
- Add sauerkraut; bring to a simmer and cook until completely tender.
- Stir in mustard; season with salt and pepper.