

# Debreziner - German

---

German Debreziner sausage.

Materials	Metric	US
Pork belly (<50% fat)	600 g	1.32 lb
Beef, lean, rich in connective tissue	250 g	0.55 lb
Beef, medium-fat, little connective tissue	150 g	0.33 lb

## Ingredients per 1000g (1 kg) of materials

Salt	18 g	3 tsp
Cure #1	2.5 g	1/2 tsp
Pepper	1.0 g	1/2 tsp
Paprika, sweet	2.0 g	1 tsp
Paprika, hot*	1.0 g	1/2 tsp
Garlic, smashed	3.0 g	1 clove
Water	100 ml	3.33 oz fl

## Instructions

1. Grind lean beef through 3 mm (1/8") plate. Add salt, Cure #1, water and mix.
2. Grind medium-fat beef through 3 mm (1/8") plate. Add spices and mix with lean beef together.
3. Grind pork belly through 3 mm (1/8") plate.
4. Mix everything together.
5. Stuff into 26 mm sheep or pork casings forming 25 cm (10") links.
6. Smoke at 60° C (140° F) for 30 minutes.
7. Cook in water at 76° C (168° F) for 25 minutes.
8. Refrigerate.