

Bratwurst



Ingredients

- 1 3/4lb pork shoulder
- 4oz veal stew meat
- 1/2 cup instant nonfat dry milk (skim milk powder)
- 2 tsp kosher salt
- 1 tsp ground nutmeg
- 1/4 tsp ground mace
- 1/4 tsp ground ginger
- 1 large egg, beaten
- 1/3 cup cold milk
- hog casings

Info

- **Prep:** 1 hour
- **Cook:** 12 min
- **Serves:** 6 sausages
- [Source](#)

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Rate



Directions

1. Chill pork and veal and grind on coarse
2. Add spices, dry milk to the ground meat and mix until distributed. Add eggs and cold milk, mix until white strands appear and mixture holds together
3. Try it by frying in a pan
4. Stuff hog casings

[sausagemaking](#), [sausage casings](#), [pork shoulder](#), [veal](#), [powdered milk](#), [eggs](#), [milk](#), [german](#)

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