

# BEEF KIELBASA - Serves 4

*Chef Clayton Allen, Soter Vineyards*

**Approx. 3# Beef Chuck, 90/10  
(90% lean and 10% fat) (1293 g)**

**12 Oz. (322 g) Pork Fatback**

**1.5 Oz. (40 g) Salt**

**¼ Oz. (8 g) Sugar**

**¼ Oz. (8 g) Black Pepper, ground**

**1 tsp (3 g) Mustard Powder**

**½ tsp (1 g) Oregano**

**2 Oz. (41 g) Milk Solids**

**½ Oz. (8 g) Garlic cloves**

-Mix all ingredients in a large bowl and let sit overnight in the refrigerator.

-Using a meat grinder, grind the beef and pork with a medium die once through, and then take half of the grind and send through once more. Keep the ground meat as cold as possible.

-In a large mixer, mix the meat using the paddle attachment on medium and add 3 ounces of ice water while it mixes.

-If you can, put it into casings using a sausage stuffer, and poke a few small holes through the casing with a paper clip and hang overnight before smoking. If not, feel free to freeform the grind into a link or patty to grill!

-For smoking, smoke at 150F for 2 hours, and then 200F for 1 hour. Until the internal temperature is 155F.