

Deejay's Liverwurst

3 pounds fresh pork liver, cubed
3 pounds lean pork butt, cubed
2 pounds smoked bacon ground
3 small onions, finely diced
7 tablespoons Carnation Non fat dry milk
3 teaspoon freshly fine ground white pepper
4 teaspoons salt, or to taste
6 teaspoons Ruby Red Paprika
3 teaspoon white sugar
1-1/2 teaspoon marjoram
1-1/2 teaspoon ground coriander
3/4 teaspoon mace
3/4 teaspoon allspice
3/4 teaspoon ground cardamom



Pass liver and pork separately through 3/8 inch grinder plate. Mix the meats together and grind again through a 1/4 inch plate or the same plate. Whichever is your smallest.



Mix the meat by hand and add your onion and spices a little at a time to blend evenly. Refrigerate for 1 hour. Grind meats and spices through your smallest plate twice more chilling between grinds. It should look a lot like reddish chocolate pudding.

Stuff mixture into 2-1/2 to 3 inch casings. I use collagen.

Get a large pan of water boiling big enough to submerge sausages. Put sausages into boiling and simmer for about 3 hours. Be sure to keep sausages submerged during the whole process.

Drain water from the pot and cover sausages with ice water until cooled.

Dry off sausages with paper towels and refrigerate over night before eating. At this point I peel off the casings and roll the sausages in plastic wrap, so I can break off chunks and spread it like thick peanut butter.

The sausages will last for about 10 days but may be frozen.