

# Bratwurst Sosis

Authentic German bratwurst recipe with traditional spices. Learn to make homemade sausages with pork, marjoram, nutmeg, and caraway seeds.

2h | 2h | 8 | Medium  
HAZIRLIK | TOPLAM | PORSIYON | ZORLUK

Bratwurst Sosis

## Malzemeler

- 1 tbsp salt
- 1 tsp white pepper
- 3 tsp black pepper
- 1 tsp ginger powder
- 1 tsp marjoram
- 3 tsp mustard
- 1 tsp cardamom powder
- 1 tsp cilantro (coriander)
- 1 tsp cumin
- 1 cup milk

## Yapılışı

- Prepare the meat**

Place 2 lbs cubed pork shoulder and 8 oz pork fatback in freezer for 45 minutes until nearly frozen and firm to the touch. Set up a large bowl over ice to keep mixture cold during grinding.
- Grind the meat**

Grind the semi-frozen pork and fat through the coarse plate (6-8mm) of your meat grinder directly into the chilled bowl. Work quickly to keep the mixture below 35°F (2°C).
- Grind again**

Pass half of the ground meat mixture through the grinder a second time for finer texture. Return all ground meat to the ice bath immediately.
- Season the mixture**

Mix together 1 tablespoon salt, 1 teaspoon white pepper, 3 teaspoons ground coriander, 1 teaspoon caraway seeds, 1 teaspoon marjoram, 3 teaspoons sweet paprika, 1 teaspoon garlic powder, 1 teaspoon onion powder, and 1 teaspoon ground ginger in a small bowl.
- Combine**

Add the spice mixture and 1 cup ice-cold water to the chilled ground meat. Mix in a stand mixer on low speed for 3-4 minutes until the mixture becomes sticky and develops visible protein strands.
- Stuff the sausages**

Soak natural hog casings in warm water for 30 minutes until pliable. Thread casings onto your sausage stuffer and fill with the meat mixture, avoiding air pockets.

- 7 Twist the filled casings into 6-inch (15cm) links by pinching and rotating in opposite directions. Prick any visible air bubbles with a sterilized needle.
- 8 **Cook the bratwurst**  
Bring a large pot of lightly salted water to 175°F (80°C) using a thermometer. Gently add sausages and simmer for 15-20 minutes until they reach an internal temperature of 160°F (71°C).
- 9 Remove bratwurst from water and pat dry. Refrigerate for at least 2 hours before grilling, pan-frying, or serving to allow flavors to develop and texture to set.

## ?puçlar?

Keep all ingredients extremely cold throughout the grinding and mixing process - this prevents the fat from smearing and ensures proper texture with visible fat pieces distributed throughout the meat.

Test your seasoning blend by cooking a small portion of the meat mixture before stuffing the casings, then adjust spices as needed for perfect flavor balance.

When stuffing casings, avoid overpacking to prevent bursting during cooking, and prick any air bubbles with a sterilized needle to ensure even cooking.

Soak natural casings in warm water for 30 minutes before use to make them more pliable and easier to work with during the stuffing process.

For authentic German flavor, use a combination of marjoram, nutmeg, and caraway seeds - these three spices are essential to traditional bratwurst taste.

Allow freshly made bratwurst to rest in the refrigerator overnight before cooking to let the flavors meld and the casings to set properly.

Use a meat thermometer to ensure bratwurst reaches 71°C/160°F internal temperature, but avoid overcooking as this will result in dry, tough sausages.

If casings split during cooking, it's usually due to too-rapid temperature changes - always start with medium heat and avoid puncturing the casings unnecessarily.