

# SWEET PAPRIKA COLD-SMOKED SAUSAGE

## Ingredients

(Per 1 kg / 1000 g meat + fat)

- Cure #1 (pink curing salt): 2.5 g
- Salt (non-iodized): 14 g
- Sweet paprika: 10 g
- Black pepper: 2 g
- Garlic: 10 g fresh, minced (or 2 g garlic powder)
- Marjoram (optional): 1 g
- Caraway (optional): 0.5 g
- Ice-cold water: 30–50 ml



## Quick Scaling Table (Common Batch Sizes)

- 5 kg total mix: Cure #1: 12.5 g, Salt: 70 g, Paprika: 50 g, Pepper: 10 g
- 6 kg total mix: Cure #1: 15 g, Salt: 84 g, Paprika: 60 g, Pepper: 12 g

## Method

- Chill meat and tools.
- Grind (medium grind is great).
- Mix spices + cold water until tacky (this is the "bind").
- Rest 8–24 hours in the fridge.
- Stuff into casings and twist links.
- Dry 12–24 hours until casings feel dry.
- Cold smoke at below 25°C / 77°F in gentle sessions (2–4 hours/day for 2–4 days).
- Dry/age until firmer (time varies by thickness and environment).

## Storage

Once dried, store in a cool place or fridge. Freeze if you want a “spring surprise”.