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Boerewors Recipe - Farmer Sausage

INGREDIENTS:

2 kilograms (4.4 pounds) prime beef	30 grams (2 tablespoons) fine salt
1 kilogram (2.2 pounds) pork	5 milliliters (1 teaspoon) freshly ground black pepper
500 grams (±1 pound) bacon	100 milliliters (6 ¾ tablespoons) vinegar
20 grams (1½ tablespoons) coriander	Casing (pork casing is good)
2 milliliters (½ teaspoon) ground cloves	
2 milliliters (½ teaspoon) ground nutmeg	

Preparing the coriander (15 milliliters produces 5 milliliters).

DIRECTIONS: Place in dry pan, heat and stir until light brown. Grind, sieve to remove husk. Grind remainder to a fine powder. (A plastic food storage bag and a rolling pin works well. Recently I've been using an old coffee grinder.)

Making the Boerewors

DIRECTIONS: Cut meat into approximately 25 millimeter (1 inch) cubes. Let the cubed meat stand for a while to allow excess blood to drain. Cut bacon into small pieces. Mix all the meat and spices. Add the vinegar and mix well. Put the prepared mixture in the refrigerator for at least two hours. Grind all together (do not grind it too fine - use the cutter that has ±¼ inch holes). Stuff the mixture into the casing, but be careful to not overstuff. Can be fried, grilled, or barbecued over coals.

"This Boerewors recipe (South African sausage) has been around for a long time."