



Berlin Bratwurst (for Currywurst) Recipe

Whether it's a summer party or a cozy evening – a perfectly grilled bratwurst is a must. We'll show you how to bring out the best flavor using our spice blends. Simple, delicious, and guaranteed to be a hit!

Ingredients for 2 lbs of sausage

- 30% lean beef (0.6 lbs.)
- 40% pork belly, skin off (0.8 lbs.)
- 10% pork fatback, skin off (0.2 lbs.)
- 20% crushed ice or ice water (0.4 lbs)
- 4.5 tbsp Berlin Sausage Seasoning
- 3 g Cutter Phosphate (e.g BRIFISOL 414, PhosThis!, Ames Phos)
- Sausage casings



The equipment to make sausage

Meat Grinder

You need a meat grinder to “grind” the meat. The meat is chopped into small chunks and can then be mixed.

Sausage stuffer / Grinder attachment / Funnel

You need this to get your sausage mass into the casing. If you do not have one, you can also use a filling attachment for your meat grinder or a hand filling funnel.

Food processor / Cutter

You need a cutter to get your mass fine and homogeneous. Alternatively, the whole thing can also be done with a food processor.

Natural casings / jars

The sausage is stuffed into natural casings. I recommend you use pork casing caliber 28/30. Collagen casings for hot dog style sausages work as well.

Smoker

You need a smoker if you want to get the authentic taste.

