Droë Wors

(Dried Sausage)

- 0.90 kg (2 lbs) Beef or Venison (no pork or veal, it goes rancid when dried)
- 30 g (1 oz) beef fat (no pork or bacon)
- 7.50 ml (1.26 teaspoons) Salt
- 1.50 ml (0.25 teaspoons) Ground Black Pepper
- 4.50 ml (0.75 tsp) Coriander singed and ground
- 0.30 ml (pinch) Ground Cloves
- 0.60 ml (2 pinches) Nutmeg Powder
- 37.50 ml (2 tablespoons) Brown Vinegar
- 7.50 ml (1.26 tsp) Brandy (optional)
- 7.50 ml (1.26 tsp) marsala (optional)
- 60 g (2 oz) narrow (thin) sausage casings

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1. Cube all meat
2. Mix together thoroughly and mince coarsely.
3. Place meat in large bowl
4. Add all dry spices, vinegar and brandy (if used)
5. Mix together lightly with a two pronged fork
6. Place in fridge for +/- 2 hours to blend flavors
7. Soak casings in water during this period
8. Fit casings to sausage maker and fill with mixture
9. Do not over- or under-stuff

IMPORTANT NOTE: Always use very lean beef. However, even lean beef might have a certain amount of fat in it. Make sure that there is no more than 5% fat in the mix otherwise you will end up with a very greasy dry sausage!

This sausage is more suitable for drying than it is for cooking. Due to the absence of pork and bacon, it is not as succulent as normal boerewors and many people find the cooked variety of this recipe a bit to dry for their liking.

Also, hang this sausage a bit longer than other types of sausage as most people prefer it drier than the rest. It should snap like a twig when bent.

Tip: Sausage freezes very well and you can keep it in your freezer for months on end. Use it and dry it as you please from time to time.

NOTE: In the biltong maker sausage will take 3-4 days to dry. Under the rafters it will take longer and watch out for the flies.