

RECIPES IN KANSAS HISTORY

Kobasica

10 ounces salt

5 ounces ground peppercorns
through 3/8-inch or 1/2-inch grinder

20 ounces white wine

3 ounces fresh ground garlic

60 pounds pork, ground once

1 ounce paprika

1 1/2 ounces black pepper

Mix all ingredients together. Stuff mixture into 2-inch beef casings. Every 14 inches tie with string (at both ends). Hang sausage in smoke house on racks. Use only hickory wood to smoke. Smoke at 35 to 45 degrees. Smoke for 14 days. Every second day smoke for only 3 hours.

From Joseph Zugecic, Kansas City, *Traditions*, Food Preservation
Kansas Historical Society ©1993