

Swedish Potato Sausage

The official name of this “delicacy” is potatis korv (potato sausage), a customary dish served by Swedes around the world during the Christmas holiday. Like many dishes passed down through generations, this peasant food came about out of a necessity. Many similar foods around the globe were made for the same reason, making use of what was available, like grains, root vegetables and other fillers.

2½ pounds ground pork butt

½ pound ground beef

6 raw potatoes, grated

1 cup scalded milk

1 medium onion, grated

1 tsp white pepper

4½ tsp salt

½ tsp allspice

3 tsp ground ginger

7 feet beef/pork casings

Mix all ingredients together and prepare the casings by washing thoroughly. Attach casings to the sausage stuffer and grind into 12-inch lengths. Tie off, leaving room for expansion in each length. Prick skins prior to cooking and submerge in lightly salted, boiling water for 45 minutes.

*This recipe, is dated from the mid-1800s.