

# Kielbasa - Fresh for Boiling

## Ingredients

---

**10 pounds** Pork butt  
**2 ounces** Iodized sea salt  
**4 cups** Cold water  
**0.25 ounce** Pepper  
**1 teaspoon** Garlic Powder  
Natural casing

## Method

---

Cube pork butt, removing excess fat and silver-skin and place in a large pot. Add salt, pepper, garlic and cold water. Mix well. Allow to sit overnight.

If meat looks dry the next morning add additional cold water to moisten. Finely grind pork mixture and pack into natural casings.

## Notes

---

Note: If using exceptionally fresh ground pork, not as much water is needed to start. Reduce initial water by 1 - 2 cups.

Source: Kowynia Family Recipe (Servings: --)

---