



Kalahari Khabu
TOP 6
FAVOURITES
from around the world



SAUSAGES FROM AROUND THE WORLD.

We know that SA expats aren't the only ones missing authentic sausages from their mother country. Our range of sausage making equipment is for anyone who wants to make delicious, mouth watering sausages.

To prove it here is a range of recipes from around the world for you to make when you get your hands on our line up.

General Tips

While there are many types of sausages from around the world some things hold true no matter what you are trying to make. Follow these guidelines and adapt them to any recipe for incredible, mouth watering sausages every time.

Grinder plate sizing

The meat grinder plates are circular discs with holes across them, and the texture of the grind depends on the size of these holes in the plate. When it comes to the Kalahari grinders you will find plates labeled as #5, 8, 12, 22, and 32. Each plate size is suited to specific styles of cuisine, allowing you to explore all the amazing sausage types from around the world. The texture of the grind depends on the size of the holes in the plate.

Keep things chill

The key is to grind through the wider plate first, chill the mixture then pass through the finer grinder. The goal is to create small clean chunks of meat and fat which you won't get if you don't chill the mixture and grinder equipment beforehand. You don't want to destroy the texture, flavour and mouth feel while creating a mess by skipping this step.

The sausage should never exceed ~5C throughout the whole process, so keep cooling it between steps if necessary.

The logo for KALAHARI Khabu features the word "KALAHARI" in a smaller, bold, sans-serif font above the word "Khabu" in a much larger, bold, sans-serif font. The background of the logo is a dark, textured shape.

Develop the myosin

Myosin in sausage making is a naturally occurring protein in meat that, when activated by salt and mixing, acts as a critical binding agent to hold the meat and fat together. It creates a sticky, gel-like matrix that gives sausages their characteristic cohesive texture, snap, and moisture retention, preventing a crumbly final product.

You must get this primary bind process right, which is where you basically knead the freshly ground meat to start to cross link those protein strands to get proper sausage consistency which stops moisture loss. Remember throughout this process of mixing the sausage until it becomes tacky (develop the myosin) you must keep things cold. You cannot create good sausage without this step.

Don't avoid fat

Fat adds flavour, juiciness and structure to your sausage. One of the common mistakes people make when making their own sausages is avoiding the addition of extra fat. While the intention to make a leaner, lower calorie sausage is noble the end result is a dry unappealing product.

You need to have between 20% - 30% fat as a ratio of your total mixture. That doesn't mean you have to start with a fattier cut of meat but it does mean adding additional fat to ensure you eat the right ratios. Whether that be in the form of:

- Pork fat from
 - Belly
 - Fatty shoulders
 - Jowl fat
- Beef Suet/fat
- Bacon fat
- Duck fat
- Lamb fat
- Plant based oils

That's how you get those juicy wors (or any other type of sausage) off the braai in the end.

Don't forget the salt

As mentioned above, salt is critical for not just taste but activating the protein strands in the meat (developing the myosin). Similar to the point about adding extra fat, you need to add salt, and quite a lot of it.

You can even try adding the salt to the chopped meat in a ziplock and keep in the fridge for 12 hours to brine the meat before use. This will help improve the texture, flavour, and moisture retention by allowing salt to penetrate the meat thoroughly.

Overall, you need to understand that sausage meat isn't the same as ground meat. It needs to have a different structure to be proper sausage.

Binders and fillers

You might have noticed a lot of store bought sausages have way too little meat and way too much cheap fillers. However, we still want to add binders to our homemade sausages. They help improve texture and water retention. The exact ingredients will depend on the type of sausage you're making but don't be scared to keep them in. Having more meat is good but you can have too much of a good thing!

Careful with Poultry

Keep in mind with poultry, it gets mushy really fast. You want to handle it as few times as possible and be very careful on the grind by keeping the plates as cold as possible. Keep meat near freezing to prevent a texture similar to hotdogs.

To help you on your sausage making journey we have compiled some amazing recipes from around the world.



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STEFAANS SE BOEREWORS

Preparation Instructions

- Trim all silver skin, sinew and arteries from the meat before cutting into small cubes that will feed easily through your grinder.
- Spread the meat out and chill in the freezer for about 1 hour, until it reaches 0–1°C (32–34°F). The meat should be very cold, not frozen solid.
- Lightly toast coriander seeds until fragrant and light golden. Coriander is the most important spice in traditional boerewors so make sure you don't overcook them as they will make your sausage bitter. Grind the coriander and combine with the other spices.
- Grind the chilled meat through a 7mm coarse plate. Work quickly and keep everything cold. You want your meat to be coarse so don't pass them through multiple times. If the meat is minced too finely, it results in a past-like consistency which is not at all desirable.
- The sheep fat should be grinded separately and be finely minced to aid with emulsion when you mix with the meat and spices in the next step.



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- Start by mixing the mince together in the KK Meat Mixer and then add the minced fat. Mix well to distribute the fat evenly and avoid pockets of fat. If mixing by hand do not knead the mix. Now you add the spice and ice-cold water to the mixer. Mix gently until evenly incorporated. Do not overwork the mixture.
- Cover and refrigerate for at least 2 hours to allow flavours to develop.
- While you wait, rinse and soak casings thoroughly, running water through the inside to remove excess salt.
- Stuff the sausage mixture firmly into the casings, avoiding air pockets. Traditional boerewors are formed into coils, not individual links.
- Place sausages uncovered in the refrigerator overnight. This allows the casing to dry slightly and the seasoning to settle fully into the meat.



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Fat

There are a lot of boerewors recipes out there and modern interpretations will even include different types of meat like adding pork. However, traditionally boerewors use 100% beef with added fat from mutton. In fact, to earn the name boerewors the recipe needs to be 90% meat and contain no more than 30% fat.

The reason we specify mutton fat is because it has a much lower melting point and completely melts into the beef, unlike the boerewors with pork with the fat most of the time still semi solid after cooking the boerewors. To liquify pork fat you need to apply more heat for longer than it takes to cook the meat. So basically pork in a boerewors either has solid fat in or is overcooked.

Spices

It is important to grind all of the spices in this recipe after toasting.

Texture

Traditional boerewors are large coarse ground sausages, so no need for emulsion like a fine grind sausage. Only pass through the meat once through a 6mm or 8mm plate to achieve the desired texture.



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Casing size

We always recommend natural casing. Either go with the traditional 32mm hog casings for a bigger sausage or the 24-26mm sheep casings if you prefer. Both are available on our website.

Ingredients

- 4kg lean beef (beef top side, game, or similar)
- 1kg mutton fat
- 81g salt
- 7.5g black pepper
- 6.5g ground cloves
- 6.5g ground nutmeg
- 2.5g Allspice (optional)
- 40g Coriander Seed (Roasted)
- 40ml Worcestershire Sauce (important)
- 40ml brown vinegar
- 500ml ice cold water



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Cooking boerewors properly

Whether you are cooking over the braai or on the stovetop, the same principles apply. Never prick your sausages. The goal is to keep the natural juices and fat sealed inside the casing where the flavour belongs. Once you pierce them, you lose moisture, richness and that satisfying snap.

On the braai, cook over medium heat and turn gently. Avoid clamping the sausage tightly in a grid, as this restricts natural movement and prevents the fat from circulating evenly inside the casing. Slow, steady heat is what gives you an evenly cooked sausage with a juicy centre.

For stovetop cooking, begin by placing the sausages in a shallow pan with a small amount of liquid. Water, beer, stock or wine all work well. This gentle simmer softens the casing and reduces the risk of splitting. For an average two-centimetre diameter sausage, add roughly half a cup of cold liquid and simmer for about five minutes.

Once most of the liquid has evaporated, allow the sausages to brown in their own fat over medium heat until evenly coloured and cooked through.

Take your time. Good sausages reward patience.



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NÜRNBERGER SAUSAGES (GERMAN BRATWURST)

Classic recipe for small, flavourful pork sausages

Ingredients (Makes ~30 links)

- 600 g pork shoulder or neck
- 400 g pork belly
- 18 g fine salt
- 2 g white pepper, ground
- 4 g dried marjoram (signature spice)
- 1 g nutmeg, ground
- 1 g mace, ground
- ½ g celery salt
- 1 g lemon zest (optional)
- Natural sheep casings (18–24 mm), soaked and rinsed

Method

Prepare Meat & Casings

Rinse sheep casings in cool water and let them soak per package instructions. Trim all silver skin, sinew and excess gristle from the pork. Cube the pork and belly so it fits easily through your grinder.



Season Meat

Combine the salt, white pepper, marjoram, nutmeg, mace, celery salt and lemon zest in a bowl. Add to the cubed pork and mix thoroughly by hand until evenly coated.

Chill & Grind

Place the seasoned meat in the freezer for ~20–30 minutes so it's cold but not frozen solid (this keeps fat firm and improves texture).

Set up your grinder with a medium-coarse plate and grind all meat into a chilled bowl.

Final Mix

Mix the ground meat with your hands until the seasoning is fully incorporated. The mixture should feel slightly sticky and cohesive.

Stuff the Sausages

Fit the sheep casing onto your stuffer nozzle and tie a knot at the far end.

Stuff gently, avoiding air pockets, and twist into links about 7–9 cm (3–3½ in) long.

Poach or Chill

For fresh sausages, you can cook immediately or rest them in the refrigerator overnight to let flavours meld.

Optional poaching: simmer in water at ~78 °C (172 °F) for about 25 minutes to gently cook without bursting the casing.



HOMEMADE WISCONSIN BRATWURST

Process:

Run a coarse grind twice on some pork shoulder keeping the meat between 0 - 5°C (~32°F). Put the meat and the spices in a KK Meat Mixer to emulsify the mixture. Add ice water while mixing until it becomes nice and tacky as the myosin is developed. Stuff into the natural sheep casings provided and let them sit in the fridge on a wire rack overnight.

To cook them we suggest poaching them in simmering water, until they reach 70°C (~155°F), then give them a quick sear on the braai for some extra color/flavour. You can of course grill them directly on the braai just make sure to cook them slowly. Don't prick them though as that will cause the essential fat and moisture to escape.

Ingredients:

- 1561g pork shoulder
- 23g kosher salt
- 30g milk powder
- 3.5 tsp ground mustard
- 2 tsp black pepper
- 3 tsp coriander seeds (toasted then ground)
- 1 tsp all spice (toasted then ground)



HOMEMADE CHORIZO SAUSAGE

Process:

1. Make sure to put your meat in the fridge for at least one and a half hours to make it easier to handle.
2. Leave chillies and peppers in hot water for 30 minutes
3. Mix and grind all the herbs
4. Blend chillies, peppers, garlic and vinegar until you get a dense soup like consistency
5. Mix the meat with lard, herbs and spices, then add the mix you made in step 4
6. Close the bowl and leave it in the fridge for 24 hours.

The biggest issue with a lot of recipes online is they don't tell you to let the mixture sit for at least 24 hours to let the vinegar really soak in, and to let the other flavors pop through.

Ingredients

- 1 kilo of lean ground pork
- 300 grams of pork lard
- 2 tbsp of salt
- 12 guajillo chillies
- 8 ancho peppers
- 1 cup of white vinegar
- 2 spoons of hot paprika
- 4 garlic cloves
- 3 bay leaves
- 1/2 tbsp of marjoram
- 1/2 tbsp of pure ground black pepper
- 1/3 tbsp of ground cumin
- 6 spice cloves



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KIELBASA SMOKED POLISH SAUSAGE

Traditional Method

1. Meat Selection & Preparation

- Use boneless pork shoulder (butt) with natural fat intact (about 70–75% lean).
- Cut meat into chunks suitable for grinding.
- Chill meat to 0–2°C before grinding. Cold meat is essential for proper texture.

2. Grinding

- Grind meat through a coarse plate (6–8 mm).
- Keep meat cold during grinding to prevent fat smearing.

3. Mixing (Protein Extraction Step)

- This is the most important step in Kutas-style sausage making.
- Add all dry ingredients (salt, cure #1, sugar, spices, soy protein or milk powder) to the ground meat.
- Begin mixing before adding water to evenly distribute cure and seasoning.
- Slowly add ice-cold water while mixing.



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KIELBASA SMOKED POLISH SAUSAGE

4. Stuffing

- Stuff mixture firmly into:
 - 38–42 mm natural hog casings, or
 - 38 mm collagen casings
- Avoid air pockets.
- Twist or tie into links (traditionally 30–40 cm).

5. Drying (Pre-Smoke Rest)

- Hang sausages at room temperature (18–22°C) or in a drafty area.
- Dry for 1–2 hours, until casings are dry to the touch.
- This step is critical for good smoke adhesion.

6. Smoking

- Smoke at 60–65°C using hardwood (hickory, oak, apple).
- Smoke for 1.5–3 hours, until colour develops.
- Do not rush this stage; slow smoke is key.



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7. Cooking

- Gradually raise smoker temperature to 75–80°C.
- Continue until internal sausage temperature reaches 68–70°C.
- Avoid exceeding 80°C to prevent fat rendering.

8. Cooling

- Immediately shower or immerse sausages in cold water until internal temperature drops below 30°C.
- Hang at room temperature for 1–2 hours to bloom (colour sets).

Ingredients:

- 4.5kg pork shoulder (boneless pork butt)
- 480ml ice-cold water
- 200g soy protein concentrate or 200g skim milk powder (non-fat dry milk)
- 90g salt
- 12g sugar
- 11g Cure #1 (Insta Cure No. 1)
- 7 g coarse black pepper
- 10g fresh garlic (≈ 2 large cloves), minced
- 2g dried marjoram (1 heaped teaspoon)



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RED DEER DRY SAUSAGE

Ingredients

- 7.5 kg venison, 2.5kg beef body fat
- 100g coarse salt
- 10g ground allspice
- 10g ground coriander
- 5g ground cloves
- 10g grated nutmeg
- 15g freshly ground black pepper
- 300ml grape vinegar
- Size 22/24 lamb casings

Method

- Cut the meat, fat into 5cm cubes and mix together with all your spices. Mix thoroughly and refrigerate overnight.
- Make sure your mix is pretty firm, then mince through no.8 plate and stuff into the casings.
- Cut the sausage into 65cm lengths and fold in half gently squeezing the midpoint to allow you to hang on the hook.
- Now hang the dry sausage in your KK11 Biltong Chamber without it touching the drip tray.
- Set your unit to 20-25 degrees, timer on and manage daily until you have reached your desired consistency.
- Dry Sausage should take 72-96 hours - don't stuff your casings too much - remember the secret is to keep it thin to make your turnaround time faster



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Ingredients:

- Beef Trim: 10 kg / 22 lb
- Salt: 136 g / 9.5 tbsp
- Curing Salt: 20 g / 2 tsp
- Black Pepper: 20 g / 4 tsp
- Garlic Powder: 20 g / 4 tsp
- Sugar: 32 g / 6 tsp
- Coriander: 10 g / 2 tsp
- 250 ml Medium Cream Sherry (Optional)

Method:

- Grind 6 mm, stuff 18-22 mm, smoke at 45-50°C / 113-122°F for 2 hours, dry at 18-30°C / 64-86°F, 40-55% RH for 3-5 days.

Pro Tip: Use oak or applewood for smoke, add depth of flavor.



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KAROO CORIANDER BOEREWORS

Ingredients:

- Pork shoulder: (with fat) 1 kg / 2.2 lb
- Pork back fat (86/14): 1.8 kg / 4 lb
- Coriander seeds, toasted & crushed: 100 g / 7 Tbsp
- Coarse black pepper: 50 g / 5 Tbsp
- Ground cloves: 50 g / 3 Tbsp
- Brake tail pepper: 80 g / 4 Tbsp
- Non-iodized salt: 120 g / 8 Tbsp
- Coriander sugar: 80 g / 4 Tbsp
- Brewed white vinegar: 400 ml / 13.5 fl oz
- Ice-cold water: 1.2/3 cups

Method:

- Chill all meat, fat, spices, and casings.
- Toast coriander seeds and crush roughly.
- Combine the meat, fat, and spices and rest for 30 minutes in the fridge.
- Flush out casings for an even filling.
- Mix in vinegar and cold water slowly until sticky bind forms.
- Stuff into 22-28 mm casings and twist or form a spiral.
- Rest overnight at 0-4°C / 32-39°F.
- Braai or grill until internal temperature reaches 71°C / 160°F.

Pro Tip: Toasting coriander is the secret to that signature South African aroma.



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