

Kassler Rippchen – Berlin

(Smoked Pork Loin)

This classic preparation for Pork Loin is one of Germany's most highly regarded preparations. The classic combination with Kassler Rippchen would be braised red cabbage and buttered red potatoes.

Preparation Method – Brining

1st Cooking Method – Smoking

Final Cooking Method – Roasting

Yield – 1 Center Cut Pork Loin – 11 Portions at 8-10ounces/portion

Ingredients:

For Brining the Pork Loin

2 gallons of Water
16 oz Salt
10 oz Corn Syrup
3 oz Tinted Curing Mixture (TCM)
10 Bay Leaves
2 tbsp Black Peppercorns
1 each Bone-in Pork Loin, cleaned and Frenched

For Smoking the Pork Loin

6 ea 2ounce pieces of Hard Wood (can use Apple, Alder, Cherry, Peach Etc)

For Roasting the Pork Loin

4 ounces Brown Sugar

3 ounces Butter

Brined and Smoked Pork Loin from Above

10 ea Cloves

Procedure:

For Brining the Pork Loin

1. Combine the water, salt, corn syrup, TCM, Bay Leaves, Black Peppercorns together in a pot and bring mixture to a simmer
2. Once the mixture reaches a simmer, remove it from the heat and set the pot on ice to cool the brine down.
3. Once the brine has cooled to room temperature or colder place the pork loin in a container that it fits snugly into and pour the cooled brine over it.
4. Place the pork loin with the brine in the refrigerator and leave in the brine for 2 full days (48 hours)
5. After the second day remove the pork from the brine and set it on a drying rack and allow the formation of a pellicle by leaving it exposed to the air over night inside a refrigerator

For Smoking the Pork Loin

1. Place 2 pieces of the desired wood into the smoker's burning chamber and turn on the smoker to a low setting to get the wood to start burning but not heat the smoker too much.

2. Once the smoker is burning the wood (you should see smoke) place the brined pork loin with the pellicle formed on it into the smoker along with a pan filled with ice and close the smoker.
3. Once the smoker is smoking good, turn off the heat and allow the wood that was placed in the smoker to burn out.
4. Once the wood has burned out add another chunk of wood to the smoker and turn it back on until it is smoking good and then turn it off again.
5. Repeat step four until all of the wood has been used to smoke the pork loin.
6. Return the pork loin to the refrigerator when it is done smoking and allow the loin to cool and rest completely for at least two hours before cooking it.

For Roasting the Pork Loin

1. Preheat oven to 325 degrees F.
2. In small saucepan combine brown sugar and butter and melt over a low flame until sugar has dissolved into the butter.
3. Place the smoked pork loin into a roasting pan (if you do not have a pan large enough to hold the whole loin cut it in half so that you can fit it into the pan(s)) and pour the butter/sugar mixture over the smoked loin.
4. Using the thin end of the whole cloves to prick the loin with the cloves, leaving them in the loin for roasting (distribute the cloves evenly over the length of the loin)
5. Place the prepared loin into the preheated oven and roast until internal temperature reaches 150 degrees F (it will carryover into safe range)

6. Remove the pork-loin from the oven when it reaches proper temperature and cover it with foil and allow it to sit for at least 30 minutes before cutting into chops or carving from the loin.