



We are looking for the best liver sausage of the world and Hungary!

If you happen to know **where the wanted product is produced and who it is produced and marketed by**, please notify us for reward!

If you request so, you will be integrated in our **witness protection program** and, in turn, you can also learn from the other witnesses about the product that has the greatest chance of winning the 2010 prize of the world's best meat and meat product, in particular, the best fishing product, greaves, bacon, cold cut, frankfurter, smoked/pickled meat product, pork base material, beef, goat meat and mutton, brawn, liver sausage, poultry and poultry product, ham, and white pudding!

Between 17 and 22 August, 2010, on the occasion of the **Global Food Chain Week** ([application form](#)) at **Szigetvár** we will identify the producer and the availability of **the world's best liver sausage** we want to find with your help.

The meat and meat products will compete at **twelve Hungarian venues**. In a real mood of festivity and assisted by Hungarian and international experts' and consumers' decisions **shall we select**, and - on **21 August** - let the whole world know of the **world's best liver sausage of 2010** at a **colourful Gala Show held in the Castle District**.

Well, should you know where the wanted product is produced, and who it is produced and marketed by, may we kindly ask you again to notify us for reward?

What are you expected to do?

1. In case **you know the producer and the product's name**, please **e-mail us** the name and the parameters of both the enterprise and the product to flm@foodlawment.hu. Important! Please, write **"kenőmájas" (liver sausage)** in the Subject of your mail!
2. If you know **the producer "in person"**, please **remember to remind him of submitting his application to the venues of Hungary's biggest Food Chain Event**. [Application form](#) the **procurement site only**, please specify the address of the given **small-scale producer, butcher's shop, specialised butcher's shop, meat store as well as the name of the product in question**, and **send us these data to flm@foodlawment.hu**. Important! Please, write **"kenőmájas" (liver sausage)** in the Subject of your mail!
3. If you think **you know the recipe of the genuine liver sausage** – and the recipe is not confidential – please, **send it to us** so that we can publish it as an etalon on our web-sites and, hopefully, we will have the honour to host You as **a contestant at Szigetvár where You will be given a chance** – obviously, free of charge, as you will be our VIP guest –**to present the way you make your own liver sausage** and to prove how special your recipe is by offering your guests a sample. Please, send us the recipe, preferably with photos attached, to flm@foodlawment.hu. Important! Please, write **"kenőmájas" (liver sausage)** in the Subject of your mail!
4. By considering the proposals of persons recommending the applicants, **we will offer the first five producers free stands for displaying their products at Szigetvár**– the World Championships of Brawn and Liver Sausage.

www.foodlawment.hu www.foodlawment.com <http://events.foodlawment.com>

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5. With regard to each venue, the persons submitting the first 100 recipes or proposals that are confirmed as perfect will be given **2 admission tickets each** that will be valid at all the events of the Global Meat and Meat Product Championships.

Furthermore, if you have had the pleasure of eating or tasting some delicious **liver sausage** anywhere in the world, or have any information thereof, or – on the contrary - you did not find the product palatable, here is your chance to rate the **liver sausages** of the world, and do so by awarding points from 1 through 10 and in writing. Send your ratings to flm@foodlawment.hu. Important! Please, write **“kenőmájas (liver sausage)”** in the Subject of your mail!

The point for us is to find out which are the best products of the world and Hungary!



And now, as a stimulant for your taste buds, here you are a recipe taken from János Bitter's book, "Delicious Pork-Butcher's Meat Products" (1929) whose complete material is accessible by clicking on:

http://www.foodlawment.hu/downloads/bittner_janos_konyv.pdf

„Braunschweiger (Homemade Liverwurst) with anchovy¹

For 25kg sausage take 8kg pig liver, 7kg lean pork, 6kg pig abdomen bacon, 4kg mesentery and 1/2kg good anchovy.

First cut the liver up into narrow stripes, wash it thoroughly in cold water and scald it whereby moist and blood are extracted from the liver – a key pre-condition of getting a nice, light-coloured sausage, actually. Once the water has flown off, cut or grind the liver finely and do so with the lean pork, the

¹ (Clupeidae) **Anchovies** are a [family \(Engraulidae\)](#) of small, common salt-water 15cm forage fish. Distribution: The Atlantic, the Mediterranean and the North Sea.

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mesentery and the abdomen bacon. Soak the anchovy in water for an hour, then remove the fish bones and after cutting it finely mix it in the pulp.

Then mix the pulp with 700gr salt, 800gr white pepper, 500gr ginger, 200gr nutmeg, 300gr finely grated marjoram and 200gr finely grated thyme. The pulp then is filled not too tightly into short, about 25cm-long, casings and these mini sausages are cooked in 75°C water for about half an hour.

The mini sausages must not be pricked or else a part of the fat will flow out. After cooking the sausages, put them in cold water to enable the fat to settle evenly.

As smoking does not serve the good of these sausages, it is more advisable to air-dry them instead of smoking.”