

Goan Chouriço

U.S.	Ingredient	Metric	Percent
5 lb.	Pork shoulder	2268.0 g	95.50
5 tsp.	Salt	37.0 g	1.65
3 Tbs.	Paprika	20.0 g	0.88
4 tsp.	Garlic powder	11.2 g	0.50
3½ tsp.	Coriander, ground	6.3 g	0.30
7	Chili, Sanaam, ground	6.0 g	0.26
1 tsp.	Cure #2*	5.7 g	0.25
1 Tbs.	Ginger, ground	5.4 g	0.24
1 tsp.	Fenugreek, ground	3.7 g	0.15
1 tsp.	Cumin seed, ground	2.1 g	0.10
1 tsp.	Caraway seed, ground	2.1 g	0.10
¼ tsp.	Nutmeg, ground	1.7 g	0.08
½ tsp.	Turmeric, ground	1.5 g	0.07
	32 mm hog casings		

5 lb. ← Totals → 2.4 Kg 100%

* It's traditional to use vinegar (4 Tbs./5 lb.) instead of cure, but I find the texture to be somewhat crumbly, so I prefer to use curing salts.

This formulation is based on metric measures; U.S. measures are approximate!

Method:



1. Cut the meat into cubes that fit the grinder throat; Chill the meat to 40°F (4.4°C).
2. Grind the meat through a ¼-inch or 6.5 mm plate.
3. Mix in the remaining ingredients and pass through the same grinder plate again.
4. Stuff into 32 mm casings; tie off into 6-inch (15 cm) lengths.
5. At this point they may be consumed as any fresh sausage, if you wish. Traditionally these sausages are hung at room temperature for a minimum of two weeks to dry. I've included photos of both forms for your examination.



Goan Chorizo-Fresh



Goan Chorizo-Dried

Len Poli – Sonoma Mountain Sausage Company - Sonoma, California
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