

Portuguese Chouriço



U.S.	Ingredient	Metric
4.5 lb.	Pork shoulder*	2050.0g
0.5 lb.	Pork back fat, fine ground*	225.0 g
5 tsp.	Salt	35.0 g
2 Tbs.	Paprika, sweet	12.5 g
4 tsp.	Dextrose	12.0 g
1 tsp.	Pepper, black-coarse**	2.0 g
1 tsp.	Cure #2	7.0 g
1 tsp.	Cayenne pepper	1.5 g
½ tsp.	Garlic, dry, granulated	1.5 g
2 Tbs.	Port wine	25.0 ml
5 ¼ lb.	←Totals →	2.7 Kg



Chouriço after dry-curing



Chouriço after stuffing



Chouriço after smoking

Note: I used metric weight/volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurement.

Method:

1. Cut pork shoulder into random size pieces; ½ inch to ¼ inch cubes.
2. Mix into the pork meat and fat with the salt, cure, and dextrose and let sit for about 15 minutes.
3. Mix in paprika; then mix in port.
4. Put in zip-loc bag in the refrigerator and let flavors develop overnight.
5. Stuff into 38 mm casings and tie off to 5-inch links.
6. Incubate at room temperature, for 48 hours [approx. 21°C (70°F)].
7. Cold smoke, approx. 21°C (70°F), with hard wood smoke for two hours.
8. Cook before eating.

**Another version of this sausage uses Piri-piri, a hot pepper sauce, which available as a prepared powder or liquid. Substitute piri-piri for the black pepper. Alternately, chouriço may be dry-cured at 13°C (55°F) and 65% RH until they loose 25% weight.....approximately 7-10 days, depending upon the diameter of the casing.

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