

Sangre de Cristo - A Southwest Chorizo-type Sausage



| U.S. | Ingredient | Metric |
|----------|-------------------------|----------|
| 3.75 | Pork, Hand chopped | 1700.0 g |
| 1.25 | Hard beef fat | 680.0 g |
| 4.5 tsp. | Onion, flakes | 23.0 g |
| 1 tsp. | Salt | 22.0 g |
| 4.5 tsp. | Garlic, granulated | 20.0 g |
| ½ cup | Chili powder | 14.5 g |
| 8 Tbs. | Cilantro, dry | 10.0 g |
| 1 tsp. | Cure #2 | 7.0 g |
| 2 tsp. | Pepper | 4.2 g |
| 2 tsp. | Cumin, ground | 4.2 g |
| 4 pods | Habanero chili, fresh | 4.0 g |
| 1 tsp. | Coriander, ground | 1.8 g |
| ¾ cup | Cider vinegar | 175.0 ml |
| ½ cup | Tequila | 125.0 ml |
| 2 Tbs. | Tapatio brand hot sauce | 30.0 ml |
| 2 Tbs. | Louisiana hot sauce | 30.0 ml |
| | 32 mm hog casings | |



6 ¼ lb. ← Totals → 2.8 Kg.

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

Method:

1. Stem and chop the chili into to small pieces (wear latex gloves!); you may want to remove seeds to lower the heat content of the chili.
2. Add all ingredients to the meats.
3. Mix well and refrigerate for two hour for moisture absorption and melding of flavors.
4. Stuff tightly in 32 mm hog casings
5. Tie off in 4 inch links
6. Dry for 3-5 days at room temperature 60°F (20°C).
7. Cook before eating.

Glenn Shapley – Santa Rosa, California
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