

## 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.

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