

Filipino Sausage – Fresh

Adapted From Filipino Government Publication on Sausage Standardization

U.S.	Ingredient	Metric	Percent
4.4 lb.	Pork Shoulder	2000.0 g	84.00
½ cup	Sugar	110.0 g	5.50
¼ cup	Anisado Wine	50.0 ml	2.50
¼ cup	Vinegar	50.0 ml	2.50
½ cup	TVP*	30.0 g	1.50
1 Tbs.	Salt	22.0 g	1.10
2 Tbs.	Paprika	12.0 g	0.60
4 tsp.	Garlic, powder	11.0 g	0.55
2 tsp.	Soy Sauce	10.0 ml	0.50
2 tsp.	Phosphate	8.0 g	0.40
1 tsp.	Cure #1	5.0 g	0.25
1 tsp.	MSG	5.0 g	0.25
2 tsp.	Pepper, Black	5.0 g	0.25
½ tsp.	Sodium erythorbate	2.0 g	0.10
	32 mm hog casings		



5 lb. ← Totals → 0.3 Kg 100%

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

* TVP=Textured Vegetable (soy) Protein. This is an optional ingredient. In the original formulation it is used as an additional protein source.

Method:

1. Chill the pork to 38°F and then grind it through a small (¼") plate.
2. Hydrate textured vegetable protein (TVP) in ½ cup water for 3 minutes.
3. Dissolve all the remaining dry ingredients in the liquids.
4. Mix the dissolved and hydrated ingredients with the ground meat.
5. Stuff and link the sausage meat into 4-inch sausages.
6. Allow the sausage to cure under refrigeration for 24 hours before use.
7. Store the cured sausage under refrigeration and/or vacuum pack.

Len Poli – Copyright © June, 2007. (All rights reserved)
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