

Smoked Filipino Sausage

Source: Official Document, Government of the Philippines

U.S.	Ingredient	Metric	Percent
5 lb.	Pork Shoulder	2270.0 g	86.25
6 Tbs.	Sugar	68.0 g	2.6
5 tsp.	Salt	38.0 g	1.5
2 Tbs.	Corn Starch	20.0 g	0.75
5 Tbs.	NF Dry Milk	12.0 g	0.45
2 tsp.	MSG	9.0 g	0.30
2½ tsp.	Garlic powder	7.0 g	0.26
1 Tbs.	Pepper, Black, ground	6.5 g	0.25
1 tsp.	Cure #1	6.0 g	0.23
1½ tsp.	Phosphate	6.0 g	0.23
7 Tbs.	Water	100.0 ml	3.80
3 Tbs.	Anisado wine*	45.0 ml	1.70
5 tsp.	Pineapple Juice	25.0 ml	1.00
4 tsp.	Vinegar	20.0 ml	0.75



5 lb. ← Totals → 2.27 Kg 100%

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

*Anisado is "Anise wine" - possible substitutes are ground star anise seed or Anisette liquor.

Method:

1. Chill the pork to 38°F and then grind the meat through a fine plate.
2. Dissolve all the dry ingredients in the liquids.
3. Mix the dissolved ingredients with the ground meat.
4. Allow the sausage to cure under refrigeration for 24 hours.
5. Stuff and link the sausage meat into 8-inch sausages.
6. Smoke sausage for about 3 hours at 160°F to an internal temperature of 152°F.
7. Chill the sausages in cold water to about 90°F.
8. Store smoked sausage under refrigeration and/or vacuum pack.

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