

Hawaiian Style (Portagee) Sausage

Hawaiians often refer to this style of sausage as "Portagee Sausage" (no insult intended). Portagee sausage is the Hawaiian variation of Portuguese Linguica. It is sweeter and not as fiery as "regular" Linguica-style sausages. The formula was developed by tasting and modifying several different versions of commercial Hawaiian sausages.

U.S.	Ingredient	Metric	Percent
2¼ lb.	Pork butt	1000.0 g	64.40
¾ lb	Fat back	340.0 g	21.90
4 Tbs.	Pineapple juice	60.0 ml	3.86
6 tbs.	Cane sugar, brown	48.0 g	3.10
3 Tbs.	Soy sauce	45.0 ml	2.90
2 tbs.	Paprika	16.0 g	1.00
1 Tbs.	Hot sauce - Piri-Piri	15.0 ml	1.00
2 tsp.	Salt	14.0 g	0.90
1 tsp.	Phosphates*	7.0 g	0.45
½ tsp.	Prague #1 curing salt	3.0 g	0.2
2 tsp.	Garlic, granulated	3.0 g	0.2
1 tsp.	Anise, ground	2.0 g	0.13
	32 mm hog casings		
3 ¼ lb.	← Totals →	1.5 Kg	100%



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 the meat and fat into cubes, partially freeze, and then grind together through the fine plate of the grinder.
2. Combine the salt, Prague #1, and phosphate with the pineapple juice; stir well to dissolve and then mix in well with the meats.
3. Sprinkle sugar, paprika, garlic and anise over the meats; pour in the soy sauce and hot sauce and mix well.
4. Refrigerate 12 hours to develop flavors in the meat.
5. Stuff into 32 mm hog casings; tied off in pairs--8 inches long.
6. Air-dry the casings; a small fan helps out here.
7. Place in a 160° F preheated smoker; apply a light smoke and hold until internal temperature of the sausage is 150° F.
8. Cool at room temperature; then refrigerate. (Extras can be vacuum sealed and frozen)

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* available as AmesPhos at: http://www.theingredientstore.com/generalstore/meat_preservation/index.htm