

## Pork Loin Aluvenção Sausage (Lingüiça Aluvenção De Lombo)

U.S.	Ingredient	Metric	Percent
3¼ lb.	Pork Loin	1500.0 kg	67.70
1.1 lb.	Pork fat	500.0 g	22.57
1½ Tbs.	Salt	30.0 g	1.35
1 Tbs.	Sugar	13.0 g	0.59
1 tsp.	Cure #1	5.0 g	0.23
1 clove	Garlic minced	4.0 g	0.18
½ tsp.	Pepper black ground	1.0 g	0.05
¼ tsp.	Nutmeg	0.6 g	0.03
¼ tsp.	Allspice powdered	0.5 g	0.02
⅓ tsp.	Marjoram ground	0.5 g	0.02
¼ tsp.	Paprika sweet	0.5 g	0.02
⅛ tsp.	Clove powdered	0.2 g	0.01
⅛ tsp.	Paprika hot	0.2 g	0.01
4½ Tbs.	Rum seasoning	60.0 ml	2.79
½ cup	Water	100.0 ml	4.51
	32mm hog casings		
4¾ lb.	← Totals →	2.2 kg	100%



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

### Method:

1. Cut pork fat and pork ham into 1-inch cubes.
2. Chill the meats and fat separate until partially frozen;
3. Grind the meats through a fine plate.
4. Mix everything together, well.
5. Stuff into hog casings and tie off in 4-inch links.
6. Eat fresh.

### SEASONED RUM

To season the rum, join to each liter 20g of minced garlic, 50g small red onions in small pieces, a thyme branch or a Bay leaf. Let to rest for two hours at least and filter before using.

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