

Chilean Longaniza

U.S.	Ingredient	Metric	Percent
5 lbs.	Pork shoulder, coarse	2270.0 g	93.00
2	Chili Cristal (or jalapeño)	50.0 g	2.20
1 tbs.	Salt	36.0 g	1.60
10 cl.	Garlic, minced	35.0 g	1.54
2 tbs.	Paprika	30.0 g	1.32
4 tsp.	Oregano, minced	6.2 g	0.27
1½ tsp.	Cumin, ground	3.3 g	0.15
¼ cup	Chicha*	50.0 ml	2.20

5¼ lb. ← Totals → 2.4 Kg 100 %



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

* A sweet, often homemade Chilean wine; substitute a sweet wine like port, or sherry

Preparation:

1. Chill the pork to 40°F [4.4°C] and grind through 3/16-inch [4.5mm] plate.
2. Mash the garlic and add it to the wine; allow it to set for 30 minutes.
3. Mince the chili pepper and the fresh oregano; add them along with all the other ingredients and wine to the meat.
4. Mix until everything is well amalgamated.
5. Stuff into 32 mm hog casing forming the sausage into a long “rope”.
6. Age at least several hours (refrigerated) before cooking and eating.

Len Poli – Copyright © (All rights reserved) – April 2008
Sonoma Mountain Sausage Company - Sonoma, California