

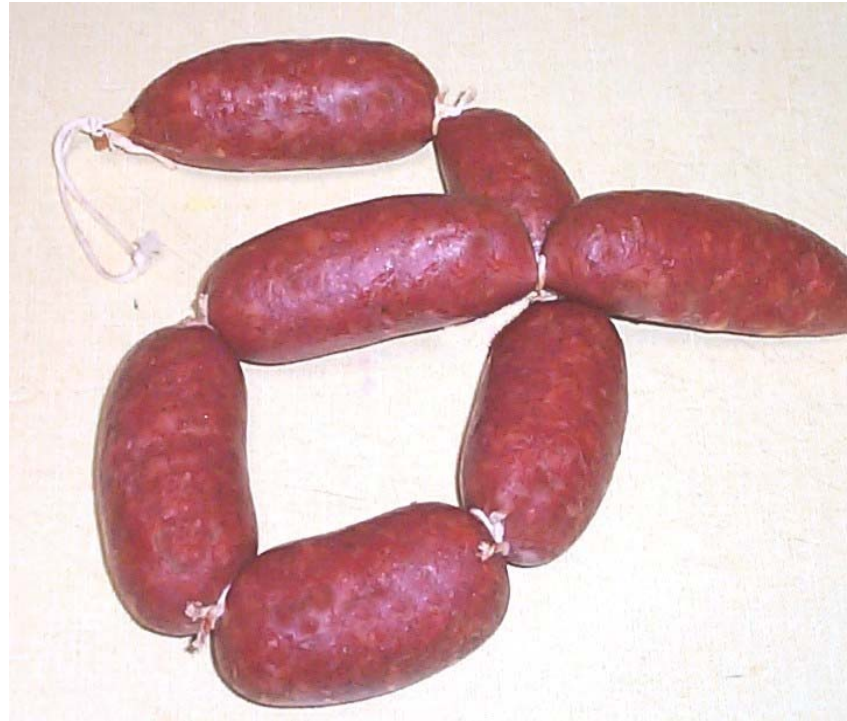
Longaniza adobo recado - hot, Filipino-style Sausage

(also called Filipino Red Sausage)

U.S.	Ingredient	Metric*
4½ lb.	Pork, lean	2100.0 g
½ lb.	Pork fat	225.0 g
4 Tbs.	Vinegar	50.0 ml
4 Tbs.	Soy sauce	50.0 ml
2 Tbs.	Sugar	30.0 g
3 tsp.	Salt	21.0 g
4 tsp.	Paprika	8.0 g
2 tsp.	MSG*	8.0 g
1 tsp.	Cure#1	6.0 g
2 tsp.	Garlic, minced	6.0 g
2 tsp.	Chiles, dried-crushed	5.0 g
2 tsp.	Pepper, black-ground	4.0 g

red dye**

5½ lb. ← Totals → 2.5 Kg.



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

* Optional.

**Dye, if used, should be the red “cake” dye paste. For some reason, Filipino sausage makers dye this sausage red – I know not why!

Method:

1. Chill, then grind the back fat and pork into 3/16" (5 mm) pieces. Refrigerate until ready
2. Reserve the vinegar and soy sauce, but add the remaining ingredients to the refrigerated meat; mixing in well. Cover and allow the mixture to marinate overnight.
3. Prior to stuffing, add the vinegar and the soy sauce to the meat paste then stuff into 40 mm hog casings; tie into 3½ inch (90mm) fat links and hang on smoke sticks. Let sausages drip and dry at room temperature for about 1 hour.
4. Place in smoker*, hold at 120°F (49°C) and cook for 1 hour; raise the temperature to 180°F and smoke at this temperature until the longaniza reaches 150°F (66°C) internally.
5. Keep under refrigeration until use.

*Optional: The cooking step can be omitted and the longaniza can be refrigerated before eating (minimum 24 hours/maximum 5 days) at this point. Longaniza can be cooked by steaming, frying or grilling to taste.

Len Poli – Sonoma, California

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