

## Spanish Longaniza

U.S.	Ingredient	Metric	Percent
4 lb.	Pork, extra lean	1816.0 g	70.08
1 lb.	Pork, trimmings	454.0 g	17.52
½ cup	Water, ice	125.0 ml	4.82
2 oz.	Paprika, hot, smoked *	57.0 g	2.20
2 Tbs.	Sugar	26.0 g	1.00
3 Tbs.	Wine, red	45.0 ml	1.74
2 Tbs.	Salt	43.0 g	1.66
4 cloves	Garlic, fresh, minced	15.0 g	0.58
1 tsp.	Cure #1	6.0 g	0.23
2 tsp.	Marjoram, leaves-dry	2.8 g	0.11
¾ tsp.	Pepper, black, ground	1.5 g	0.06
	38mm natural casings		

**5¾ lb. ← Totals → 2.6 Kg 100%**

\* I like La Chinata brand “Pimentón de la Vera”

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

### Procedure:

1. Freeze pork and belly trimmings.
2. Grind meat through a “Chili” (¾” or 18mm) plate; Grind trimmings through a large (½” or 12.5mm) plate. (Traditionally the meat and trim is cut by hand)
3. Mince the fresh garlic;
4. Premix all the dry ingredients, transfer to a spice grinder and pulverize.
5. Add the wine, spices, cure and garlic to the ice water and stir well; pour into the meat/fat mixture and mix well.
6. Transfer mixture to stainless steel pan, and tightly pack meat so as to avoid air pockets. [If you have a Food Saver or similar vacuum device, place the meat in a canister and pull a tight vacuum on the canister]
7. Place in the refrigerator and allow meat to cure for 36 hours.
8. Stuff into 38mm hog casings and tie off into pairs of 12 inch links.
9. Allow sausage to come to room temperature and hold for several hours until the casings are dry to the touch.
10. Cold smoke 85°F for 4 hours, and then raise the temperature to 130°F and continue smoking for 3 more hours.
11. Increase temperature to 180°F and cook to an internal temperature of 160°F.
12. Dry the sausage for 5 days.



**Len Poli – Sonoma, California**

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