

Longaniza de Yucatan

U.S.	Ingredient	Metric	Percent
5 lb.	Pork	2268.0 g	93.00
½ cup	Red onion, minced	75.0 g	3.30
7 tsp.	Salt	35.0 g	1.50
3 cloves	Garlic, fresh	15.0 g	0.66
7 tsp.	Paprika	15.0 g	0.66
1 tsp.	Cure#1	5.7 g	0.25
2 tsp.	Achiote seeds	4.0 g	0.18
2 tsp.	Piquin hot chilies*	3.2 g	0.14
2 tsp.	Oregano	3.0 g	0.13
1 tsp.	Allspice	1.9 g	0.08
1 tsp.	Bay	0.6 g	0.03
¼ tsp.	Cinnamon	0.6 g	0.03
¼ tsp.	Cloves	0.5 g	0.02
	32 mm casings		
5 ¼ lb.	← Totals →	2.4 Kg	100%



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

*140,000 heat units

Preparation:

1. Chill the meat to 40°F [4.4°C] then grind through a ¼-inch [6.5mm] plate.
2. Place all the dried spices in a spice blender and pulverize them.
3. Add the pulverized spices and all remaining ingredient to the ground pork, mix in well.
4. Stuff into 32 mm hog casings and form 8-inch [20 cm] long sausages. Weigh the sausage and record their weight.
5. Air dry sausage for 6 hours; then smoke them at 150°F [65°C] for 4 hours.
6. Remove sausages from smoker, shower them with cold water and place in a cool place to dry until they've lost approximately 20% of the uncooked weight.

Len Poli – Sonoma Mountain Sausage – Sonoma, California

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