

Char Siu Lop Chong – BBQ-style Pork Sausage (Hawaii)

U.S.	Ingredient	Metric	Percent
2½ lb.	Pork butt, cubed	1135.0 g	78.54
½ cup	Soy sauce	125.0 ml	8.65
¼ cup	Hoisin sauce	50.0 ml	3.46
2 Tbs.	Honey	30.0 ml	2.08
2 Tbs.	Zhao Xing or Sherry	30.0 ml	2.08
2 Tbs.	Sugar	26.0 g	1.80
1 Tbs.	Salt	22.0 g	1.52
2 tsp.	Sesame oil, Chinese	10.0 ml	0.69
2 cloves	Garlic, minced	10.0 g	0.69
½ tsp.	Cure #1	3.0 g	0.21
1 tsp.	Ginger root, scraped	2.0 g	0.14
1 tsp.	5-Spice powder	1.6 g	0.11
1/8 tsp.	Red food coloring paste	0.5 ml	0.04
	25mm sheep casings		

3 lb. ← Totals → 1.4 Kg 100%

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

Method:

1. Use previously frozen pork that meets the requirements for “certified” pork. (See web site). Cut the pork into 1½ -2 inch cubes.
2. Mix the ingredients and marinate pork in it for 2 days. (Zhao Xing wine is available at Asian markets or you can substitute a dry sherry.)
3. Strain off marinade and grind pork through a “chili” (18mm or ¾”) plate or large (12.5mm or ½”) plate.
4. Return ground pork to the marinade and refrigerate for at least 12 hours.
5. Place the meat in a strainer, and allow as much of the marinade to drip off. Allow 5-6 hours.
6. Stuff into sheep casings; tie off into 10 inch (25 cm) paired links.
7. Hang and air dry at room temperature for 3 hours or until the casing is dry to the touch and record their weights.
8. Place in 130°F (54°C) preheated smoker (no smoke) for three hours; Raise the temperature to 160°F (71°C) apply a very light smoke for 30 minutes, but continue heating until the internal temperature is 145°F (63°C).
9. Dry the sausage at room temperature for at least five days or until they have lost about 40% of their original weight and are very dry.
10. They can be kept in a cool larder or refrigerator until use.



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