

# Longaniza Cubano Caliente

## A Cuban-style pork sausage spiced with Havana chili

U.S.	Ingredient	Metric	Percent
5 lb.	Pork butt	2268.0 g	79.94
5 oz.	Pineapple, crushed	145.0 g	6.39
8 Tbs.	Cane sugar, dark	90.0 g	3.97
3 oz.	Habanero chili	90.0 g	3.97
3 Tbs.	Soy sauce	45.0 ml	1.98
4 tsp.	Salt	30.0 g	1.32
3 Tbs.	Paprika	20.0 g	0.88
4 tsp.	Sausage Phosphates	15.0 g	0.66
1 Tbs.	Garlic, granulated	10.0 g	0.44
1 tsp.	Cure #1	5.7 g	0.25
2 tsp.	Anise, ground	4.5 g	0.20
	32-38 mm hog casings		

**6 lb.**      ← Totals →      **2.7 Kg 100%**

\*\*Prepare the habanera chilies as follows: Wearing rubber gloves, remove stem, seeds and white membrane from inside the chili pod.

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

### Method:

1. Cut the meat and fat into cubes, partially freeze, then grind together with the chili\*\* through the fine plate of the grinder.
2. Mix the salt, Cure #1, phosphate and the canned, drained pineapple with the meats.
3. Sprinkle sugar, paprika, garlic and anise over the meats; pour in the soy sauce and mix all well.
4. Refrigerate 12 hours to develop flavors in the meat.
5. Stuff into 32 mm hog casings.
6. Coil sausages on smoke stick. Air-dry the casings; a small fan helps out here.
7. Place in a 160°F-preheated smoker; apply a light smoke and hold until internal temperature of the sausage is 150°F.
8. Shower the sausage to cool below 90°F.
9. Cool at room temperature; then refrigerate.
10. When prepared this way, sausages are pre-cooked and only need to be reheated.



Glenn Shapley - Santa Rosa, California & Len Poli – Sonoma, California  
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