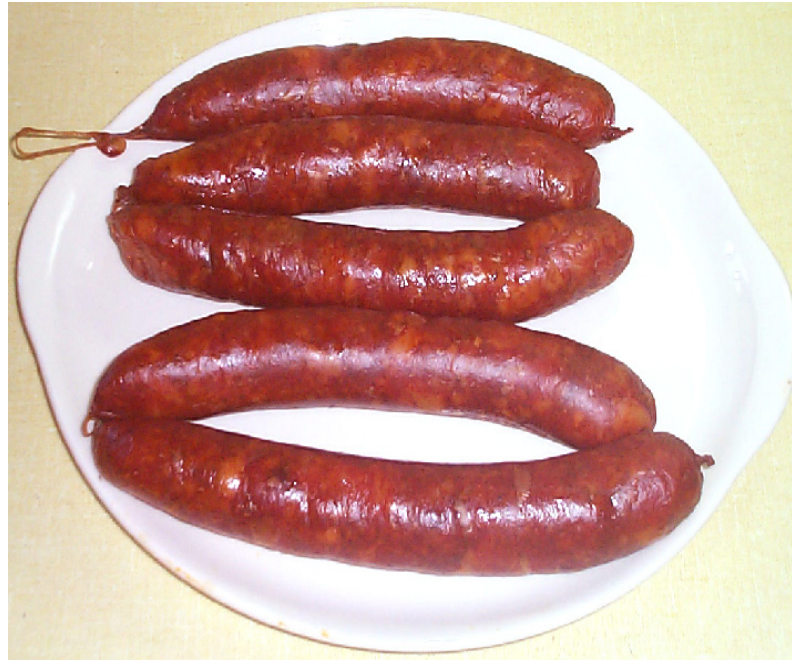


Linguiça Sausage--Len's Variation

Smoked Linguiça

U.S.	Ingredient	Metric
4.0 lb.	Pork shoulder (80% lean)	1850.0 g
0.5 lb.	Pork back fat	225.0 g
4.5 tsp.	Salt	32.0 g
7.0 tsp.	Dextrose	21.0 g
2.5 tsp.	Amesphos*	11.0 g
4.0 tsp.	Paprika	9.0 g
1.0 tsp.	Prague powder #1	7.0 g
1.5 tsp.	White pepper	5.0 g
1.0 tsp.	Garlic powder	3.0 g
1.0 tsp.	Cayenne pepper	2.0 g
1.0 tsp.	Annatto seed	2.0 g
1.5 tsp.	Marjoram	2.0 g
0.5 tsp.	Allspice	1.0 g
0.6 cup	Wine, port	150.0 ml
2.0 Tbs.	Vinegar, wine	30.0 ml
5.0 lb.	←Totals →	2.3 kg



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

Preparation:

1. Trim off thick pieces of fat from the pork shoulder; dice them, along with the back fat, into 3/16" (5 mm) pieces. Refrigerate until ready to use.
2. Dice or chop the meat in 1/2" (12 mm) pieces. Refrigerate until ready to use.
3. Mix salt, sugar, cure, dextrose and phosphates with the vinegar and wine and add them to the refrigerated meat...not the fat! Cover and allow to marinate overnight.
4. Take approximately 1/3 of the amount of meat and grind it through a 1/4 (7 mm) plate.
5. Grind the remaining spices in a coffee mill or spice grinder to a fine powder.
6. Place the all the meat and fat into mixing tub, add in ground spices, and mix well..
7. Stuff into 35-38 mm hog casings, double link 10 inch (25.4 cm) long and hang on smoke sticks. Let sausages drip and dry at room temperature for about 1 hour.
8. Place in smoker, hold at 120°F (49°C) and smoke for 1 hour; raise the temperature to 180°F and hold this temperature until the linguiça reaches 160°F (71°C) internally.
9. Keep under refrigeration until use. Great fried with scrambled eggs!

Len Poli – Sonoma, California

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