

Fresh Spanish Sausage - Longaniza de Aragón

U.S.	Ingredient	Metric	Percent
3¾ lb.	Pork, 95% lean	1700.0 g	73.35
1½ lb.	Pork jowl or belly	650.0 g	27.65
1½ Tbs.	Salt	35.0 g	1.50
2 tsp.	Garlic, Fresh, minced	10.0 g	0.43
1 Tbs.	Pepper	6.3 g	0.27
1 tsp.	Cure #1	5.8 g	0.25
2 tsp.	Oregano	3.0 g	0.13
1 tsp.	Anise	2.0 g	0.10
¼ tsp.	Clove	1.0 g	0.04
½ tsp.	Cumin	1.0 g	0.04
½ tsp.	Nutmeg	1.0 g	0.04
¼ cup	Vinegar, wine	60.0 ml	2.50
	Large diameter hog casings		
5 lb.	← Totals →	2.4 K g	100 %



Method:

1. Chill the meat and fat to 40°F [4.4°C].
2. Grind them together through a ¼-inch plate [6.5mm]
3. Add remaining ingredients and mix well.
4. Stuff into 16-inch long by 1¼-inch [40 cm x 32mm] casing
5. Tie the sausages into loop; leave enough tread to make a hanging loop.
6. Hang the sausage in a cool area [less than 65°F or 18°C] for 3 days to age.
7. Refrigerate after aging.
8. Must be cooked before eating.



Len Poli - Sonoma Mountain Sausages
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