

Chinese Sausage - Lop Chong (Sometimes spelled lop ch'eung or lap xuong)

U.S.	Ingredient	Metric
5.0 lb.	Pork butt	2250.0 g
0.75 lb.	Pork fat	350.0 g
5.0 Tbs.	Sucrose	72.0 g
0.25 cup	Thin soy sauce	50.0 ml
0.25 cup	Chinese rice wine	50.0 ml
1.5 Tbs.	Salt	35.0 g
1.0 tsp.	Prague powder #2	7.0 g
2.0 tsp.	Five-spice powder	3.0 g
1.0 tsp.	White pepper	3.0 g
	28 mm casings	

6 lb. ←Totals → 2.8 kg

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



METHOD:

1. Grind meat through coarse disc (twice) then add the diced fat.
2. Mix all dry ingredients separately, in a large stainless steel bowl or pot
3. Add dry ingredients to the meat- mix well.
4. Add the liquids; blend until well mixed.
5. Hold under refrigeration for 24 hours (covered) to allow mixture to develop flavor.
6. Stuff into 28 mm sausage casings.
7. Place in pre-heated smoker at 160°F until internal temp is 140°F.
8. Allow to dry at room temperature for 5+ days or until they lose about 30% of their weight.



Notes: Use Shaohsing Rice Wine; if you can't get Chinese rice wine, you can substitute dry sherry, saki or vodka--I didn't notice much difference. The soy sauce I use is "Koon Chun Thin Soy" brand from Hong Kong. If you can't get five spice powder, a passable substitute may be made by grinding the following in a "coffee mill": Szechwan peppercorns (1 tsp) [don't substitute black pepper]; Star anise (4 whole); cinnamon (1 stick); whole cloves (1/2 tsp) and whole fennel seeds (2 tsp).

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