

Mexican Longanisa Fresca de Cerdo

[Mexican-style Fresh Pork Sausage]

This sausage is typical of the Mexican sausage available in the carnicerías of Northern California.

U.S.	Ingredient	Metric	Percent
4 lb.	Pork shoulder butt	1825.0 g	75.23
½ lb.	Pork skin	230.0 g	9.48
½ lb.	Pork fat or jowl	230.0 g	9.48
1/3 cup	Red wine vinegar	75.0 ml	3.09
5 tsp.	Salt	35.0 g	1.44
2 Tbs.	Pimentón (paprika)	16.0 g	0.66
2 tsp.	Onion powder	5.0 g	0.21
2 tsp.	Annatto seed	4.0 g	0.16
1 tsp.	Garlic powder	2.8 g	0.12
1½ tsp.	Oregano, ground	2.2 g	0.09
1 tsp.	Cumin, ground	1.0 g	0.04
	Sausage casing 32mm		
5¼ lb.	← Totals →	2.4 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. Grind the pork through a coarse grinder plate; mix in the salt and refrigerate for 1 hour.
2. Cook the pork skin in simmering water for 15 minutes, chill in ice water and then grind the cooled pork skin and fat through a small (¼" or 6.5 mm) plate.
3. Combine the fat, skin and ground pork, mixing well.
4. Add all dry ingredients to a spice mill or coffee grinder and grind to a fine powder.
5. Add dry ingredients to the liquid and then to the meat. Mix well.
6. Stuff into casing; do not tie off into links, but leave the sausage in long "ropes".
7. Cover and refrigerate overnight to allow sausages to develop flavors.
8. Refrigerate and use up in several days. The rest can be vacuum packed and frozen.

Note the texture of this sausage upon cooking is not real firm (due to the vinegar); Therefore it is easily crumbled for tacos, enchiladas, empanadas, etc.

Len Poli – Sonoma, California

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