

Country or Rustic Sausage - Lingüiça Aluvenção Rustica

U.S.	Ingredient	Metric	Percent
6 lb.	Pork ham	3000.0 g	83.60
1 lb.	Pork fat	500.0 g	13.95
5 cloves	Garlic minced	30.0 g	0.84
1½ Tbs.	Salt	33.0 g	0.92
1½ Tbs.	Pepper red minced	20.0 g	0.56
1	Lemon, juice only	5.0 ml	0.14
	32mm hog casings		0.0
			0.0
7 lb.	←Totals →	3.6 Kg	0.0

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



Method:

1. Cut pork ham and fresh pork fat into small pieces. Chill the meats and fat separate until partially frozen; grind the meats through a fine plate.
2. Into a plastic bowl, mix the meats and juice of lemon; and other ingredients well using your hands.
3. Let to rest, refrigerated, for one hour.
4. Stuff the meat into hog casings
5. Tie off sausages into 4 to 5-inch links.
6. Best when grilled!

Note: This sausage doesn't contain preservatives. Use it soon. This is a delicious in a sandwich.

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