

SMOKED LONGANISA [PINAUSUKANG LONGGANISA]

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This formulation is based on metric measures; U.S. measures are approximate!

U.S.	Ingredient	Metric
5.0 lb.	Pork shoulder	2268.0 g
1 cup	Anisado wine	235.0 g
½ cup	Brown sugar	100.0 g
3½ oz.	Textured vegetable protein	90.0 g
¼ cup	Garlic, fresh, chopped	70.0 g
½ cup	Water (for hydration)	70.0 g
1¾ Tbs.	Salt	40.8 g
1¼ Tbs.	Black pepper, ground	10.0 g
1 tsp.	Curing salt #1	4.5 g
1 tsp.	Phosphate, sausage	4.5 g
½ tsp.	Monosodium glutamate (MSG)	2.5g
½ tsp.	Food color, red (or as desired)	10.0 ml
	42 mm hog casings	
6.5 lb.	← Totals →	3.0 Kg



Procedure:

1. Cut the pork shoulder into 2" pieces.
2. Dissolve the additives (cure, phosphate, MSG, color) in ½ cup of water.
3. Hydrate the textured protein in water and Anisado wine for 1 hour.
4. Grind mixture using 1/4" mm plate.
5. Add the dissolved additives to the meat and mix well.
6. Add the TVP and remaining ingredients and thoroughly mix them into the meat paste.
7. Refrigerate the meat mixture at 37-40°F for 12 hours.
8. Stuff the sausage meat into 42 mm pork casings and link into 2½-inch sausages.
9. Incubate for 2 hours at 100°F then raise temperature to 140°F and add smoke for 3 hours.
(note: The internal temp of the product should be 140°F; the above total weights will be much less after smoking)

Len Poli – <http://lpoli.50webs.com>

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Sonoma Mountain Sausage Company - Santa Rosa, California

