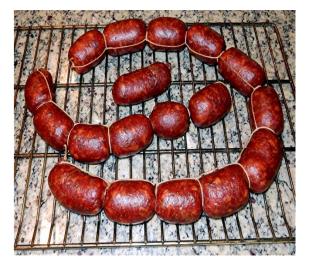
SMOKED LONGANISA [PINAUSUKANG LONGGANISA]



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
⅓ cup	Brown sugar	100.0 g
3½ oz.	Textured vegetable protein	90.0 g
¹ / ₄ 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 $\frac{1}{2}$ 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 2¹/₂-inch sausages.
- 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 <u>total</u> weights will be much less after smoking)

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