

## Linguica Sausage--Len's Variation

### INGREDIENTS FOR 5 LBS.

| English  | Ingredient           | Metric   |
|----------|----------------------|----------|
| 5.0 lbs. | Pork shoulder butts  | 2,270 kg |
| 3.0 Tbs. | Salt                 | 60.0 g   |
| 2.5 tsp. | Amesphosphate        | 12.7 g   |
| 2.5 tsp. | Sodium erythorbate   | 12.0 g   |
| 1 Tbs.   | Powdered dextrose    | 11.5 g   |
| 2.0 tsp. | Garlic powder        | 8.0 g    |
| 1.0 tsp. | Prague powder no. 1  | 6.0 g    |
| 2.0 tsp. | Paprika              | 6.0 g    |
| 1.0 tsp. | Ground black pepper  | 3.0 g    |
| 1.0 tsp. | Red pepper flakes    | 2.0 g    |
| 1.0 tsp. | Annatto seed, ground | 2.0 g    |
| 1.5 tsp. | Marjoram             | 1.2 g    |
| 0.5 tsp. | Allspice, ground     | 1.0 g    |
| 1.0 Tbs. | Vinegar, wine        | 15.0 ml  |
| 1.0 cup  | Ice water            | 225.0 ml |



1. Trim off thick pieces of fat from the butt; dice them into 1/4" pieces. Refrigerate until ready to use.
2. Dice or chop all the meat in 1/2" pieces. Refrigerate until ready to use.
3. Take approximately half the amount of meat and grind it through a 1/4 plate.
4. Mix all the ingredients (except the water and vinegar) until they are evenly distributed.
5. Place the meat into curing tub, mix in dry ingredients, and let stand in the refrigerator overnight.
6. The next morning add the water and vinegar (mix the vinegar with the water) to the meat mixture and mix in very well.
7. Stuff into 35-38mm hog casings, double link 8" long and hang on smoke sticks. Let sausages drip at room temp for about 1 hour.
8. Place in smoker, hold at 100-110°F for 8 hours; raise the temperature and then apply smoke to 130-135°F. and hold this temperature until the sausage firms up.

Len Poli, April, 2001