

CHORIZO SAUSAGES

Makes about a dozen sausage links.

By Dennis W. Viau; modified from several recipes.

Sausages are fun to make and delicious to eat. Here in Southern California the stores sell chorizo sausage meat, but not the sausage links. I researched several recipes to make these sausages.

Ingredients:

2¼ pounds (1kg) lean pork

¼ pound (113g) pork fat

Or 2½ pounds (1.13kg) pork butt, with fat

2 tablespoons paprika

2 to 3 tablespoons chili powder, mild or spicy

1 teaspoon black pepper

½ teaspoon cinnamon

½ teaspoon ground cloves

¼ teaspoon ground coriander

¼ teaspoon grated fresh ginger

1 teaspoon dried oregano, crushed

1 teaspoon ground cumin

2 teaspoons salt

6 cloves garlic, crushed

¼ cup (60ml) white vinegar (or other—such as cider vinegar)

1 to 2 medium hog sausage casings or enough collagen casings for about a dozen sausages

Directions:

Cut the pork and fat into 1-inch (2.5cm) cubes and arrange on a flat tray. Place in the freezer for 15 to 20 minutes to soft-freeze the meat. It will pass through the meat grinder more easily.

While the meat is chilling, combine the spices with the vinegar in a large mixing bowl.

Using the coarse grinding plate (3/8 inch, 12mm), grind all the cubed meat. Add the meat to the bowl with the spice mixture and mix thoroughly. Cover with plastic and store in the refrigerator for an hour or two to flavor the meat.

While the meat is in the refrigerator, soak the hog casing(s) in water for 15 to 20 minutes, then rinse them well, running water through each casing to rinse the inside as well. (Do not soak collagen casings.)

Assemble the grinder attachment with the stuffing tube and carefully feed the casing onto the tube. Start pushing the seasoned meat through the grinder. When the meat begins to fill the casing, tie the end with kitchen string. Continue stuffing the casing with the seasoned meat until filled, tying the end with string.

To form links, pinch two areas, 6 to 8 inches apart (15 to 20cm) along the length of casing and then twist the section in between to make a link. If using collagen casings, use string to tie the ends of each link. Continue along the length of the stuffed casing.

The sausages can be stored in the refrigerator 2 to 3 days. For longer storage, wrap them well and freeze them. When cooking, be sure to cook the sausages all the way through to kill any bacteria that might have entered the sausage meat.

The step-by-step photos were removed. See the video for the preparation.

