

Butifarra - Catalanian Garlic Sausage

There are many Spanish versions of this sausage (crudo, blanco, negro, cocinado). This version is often prepared with white beans, onions and Spanish pancetta.

U.S.	Ingredient	Metric
4¾ lb.	Pork shoulder	2160.0 g
¼ lb.	Pork back fat	100.0 g
4 tsp.	Salt	28.0 g
4 cloves	Fresh garlic, mashed	20.0 g
1 tsp.	Cure #1	6.0 g
½ tsp.	Cumin, ground	1.0 g
½ tsp.	Pepper black, ground	1.0 g
¼ tsp.	Nutmeg, ground	0.5 g
1 Tbs.	Wine vinegar	15.0 ml

35 mm hog casings

5 lb. ← Totals → **2.3 Kg**



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

Preparation:

1. Chill the meat and fat to slightly frozen and then grind together through a 3/8" (10mm) plate.
2. Mix the ground meat with the salt and cure; then add the remaining ingredients and remix.
3. Stuff the casings, tying each sausage into 5-inch (12.5 cm) links.
4. Cook at 180°F (82°C) to an internal temperature of 152°F (66°C); keep a pan of hot water in the cooker to raise the humidity.
5. Remove from cooker, chill in cold water; if sausage wrinkles, dip in boiling water for a few seconds to tighten the casing.
6. Air-dry the surface of casing to intensify the red coloration. Refrigerate up to 5 days or freeze.

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