

Green Chile Sausage

*Yield: 11 lb 8 oz/5.22 kg bulk; 46 links or patties (4 oz/113 g each)
10 lb/4.54 kg boneless pork butt, cubed (70% lean, 30% fat)*



Ingredients:

Seasonings:

- 3 1/2 oz/99 g salt
- 1 1/2 oz/43 g chili powder
- 5 tsp/10 g cumin
- 5 tsp/12 g sweet Spanish paprika
- 5 tsp/10 g chopped oregano
- 5 tsp/10 g chopped basil
- 1 1/2 tsp/3 g onion powder
- 6 garlic cloves, minced
- 5 tsp/25 mL Tabasco sauce

- 12 oz/340 g poblano chiles, roasted, seeded, peeled, and cut into 1/8-in/3-mm dice (about 7)
- 3 jalapeños, seeded and minced
- 12 fl oz/360 mL ice-cold water

- 21 ft/6.41 m hog casings, rinsed

Directions:

1. Toss the pork butt with the combined seasonings. Chill well, until nearly frozen.
2. Grind through the fine plate (1/8 in/3 mm) of a meat grinder into a mixing bowl over an ice bath.
3. Mix on low speed for 1 minute, gradually adding poblanos, jalapeños, and ice water. Mix on medium speed for 15 to 20 seconds, or until the sausage mixture is sticky to the touch. Make a test. Adjust seasoning and consistency before filling the prepared casings and shaping into links 4 in/10 cm long.
4. Pan fry, bake, grill, or broil the sausage to an internal temperature of 150°F/66°C, or cover and refrigerate for up to 3 days.

Variation

Smoked Green Chile Sausage: Add 1/2 oz/7 g tinted curing mix (TCM) to the seasonings. Cold smoke at 80°F/27°C for 2 hours, then cut into separate links.