

Chinese Sausage - Chongqing Style

This recipe is for spicy pork sausage cured by salting and hanging out doors. This process should be done in cool weather and always has a danger of undesirable bacterial development, spoilage, or even botulism. The author of this recipe cannot make any guarantees that the resulting sausage will be fit to eat. Caution and study are advised.

500 grams of pork shoulder

Salt (multiply pork weight in grams by 0.035 to calculate grams of salt, 1 Tablespoon of salt weighs 18.25 grams)

Prague Powder #1 (1 level $\frac{1}{4}$ teaspoon per pound of meat, measure exactly)

1 Tablespoon of liquid smoke

1 Tablespoon of Chinese cooking wine

$\frac{1}{2}$ teaspoon of Prickly Ash (Zanthoxylum pods, in Pinyin huajiao, 花椒)

Natural hog casings

Carefully weigh the meat and calculate the required amount of salt and Prague Powder #1. Mix the two ingredients together and set aside.

Soak the hog casing and prepare them for stuffing

Cut the pork, including the fat, into strips about 1 to 1.5 inches long and $\frac{1}{4}$ inch wide

In a large bowl mix the pork and the salt and Prague Powder mixture so as to evenly distribute.

Thoroughly crack and crush the Prickly Ash with a mallet or the side of a cleaver

Add the liquid smoke, wine, and Prickly Ash to the meat and mix

Stuff the mixture into the casings and twist/tie at the desired sausage length. Remove all air bubbles through manipulation and pricking the casing with a pin as necessary.

Hang for 7 to 14 days until thoroughly dry. Hanging is best done at temperatures between 35° and 40° Fahrenheit. Warmer temperatures will encourage bacteria growth, countered somewhat by the curing mixture.

After dry, bag and freeze. To prepare for eating boil sausage until internal temperature reaches 160°F.

Enjoy!

