



Homemade Portuguese Sausage



Ingredients:

- 5 pounds pork butt, untrimmed
- 10 cloves garlic, minced
- 3 TBLS paprika
- 1 TBLS of salt
- 1 TBLS of ground coriander seeds
- 1 tsp of ground cinnamon
- 1 tsp allspice
- 1 tsp black pepper
- 2 tsp of cayenne pepper (optional)
- ¼ cup white wine vinegar
- ½ cup cold water

Method:

1. Cut the pork butt into cubes, but do not remove the fat.
2. Use a meat grinder to coarsely grind the meat or ask your butcher to do it for you.
3. In a large bowl, mix the ground pork with the remaining ingredients.
4. Form the sausage meat into patties or stuff it into sausage casings.
5. Grill the sausage until fully cooked or smoke for 2-3 hours at 150-200 degrees.