

When buying the meat for this recipe, be sure to buy cuts with plenty of fat such as shoulder or rump roasts. Although you might prefer to make a leaner version, the best results are had when the total fat content is about 30 percent by weight. I was lucky to find a butcher who was willing to give me the pork fat for free, and any butcher displaying freshly made sausages should be able to sell you the casing.

### Chorizos Uruguayos (Uruguayan Sausages)

#### Sausage casing

- 4 lbs (1.8 Kg) boneless pork butt or shoulder, cut into 1-inch (3 cm) cubes
- 3 lbs (1.3 Kg) boneless beef sirloin or chuck, cut into 1-inch (3 cm) cubes
- 2 lbs (900 g) pork fat cut into 1-inch (3 cm) cubes
- 1 cup (250 ml) white wine or water
- 3 Tbs (45 ml) powdered dried oregano
- 3 Tbs (45 ml) salt
- 2 Tbs (30 ml) garlic powder
- 1 Tbs (15 ml) paprika
- 1 Tbs (15 ml) sugar
- 1 Tbs (15 ml) ground white pepper

Soak the sausage casing in warm water for 10 to 15 minutes and run cold water through it to clean it thoroughly inside and out. Combine all the remaining ingredients in a large bowl and toss to distribute the seasonings evenly. Grind in a meat grinder on the coarsest setting and stuff into the sausage casing. Twist at intervals of 5 to 6 inches (12–15 cm) and place on a tray in a single layer. Refrigerate uncovered for 24 hours to allow the sausages to dry a bit and for the seasoning to mature. Grill or fry until cooked through. Will keep frozen for up to 3 months. Makes about 9 pounds (4 Kg).