

SLOWS BAR BQ'S

Smoked Chili Sausage

5 lb. Boneless Pork Shoulder
3 Tablespoons Kosher Salt
1 Tablespoon Ancho Chili Powder
1 Tablespoon Dried Pasilla Pepper
1 Tablespoon Spanish Paprika
2 Teaspoons Cumin
2 Tablespoons Fresh Oregano
1 Tablespoon Chopped Garlic
1 Tablespoon Roasted Garlic
1 Teaspoon Clove
½ Cup Smoked Poblano
¼ Cup Smoked Jalapeno
¼ Cup Smoked Serrano
6 Tablespoons Chopped Cilantro
1 Cup Ice Water
1 Teaspoon Pink Salt

Hog Casings

Smoke poblano, jalapeno, and serrano Chilies at 300° until the skin starts to blister away from the pepper. While still hot, place the peppers in a bowl and cover with plastic wrap for 20 minutes. Remove the skin, seeds, and membranes from all the peppers. Pulse in a food processor to rough chop.

Dice the pork into 1" pieces. Mix the pork with all the ingredients except smoked peppers, oregano, cilantro, and water. Refrigerate the mixture for 3 hours.

Grind the mixture through a small die into a mixing bowl. Mix with a spoon while adding ice water until the mixture becomes sticky. Stuff the mixture into hog casings. Twist into 6" links or leave as a wheel. Hang the sausage in open air for 2 hours to develop a pellicle.

Hot-smoke the sausage at 200° until an internal temperature of 155°. Transfer to ice water to cool completely.