



Skinless Sweet Flavored Filipino Sausages

Enjoy these Skinless Chorizo de Cebu sausages for breakfast with fried rice and eggs

- 1/2 cup light brown sugar
- 2 teaspoons salt
- 1 teaspoon ground black pepper
- 6 cloves garlic, peeled, crushed
- 1/2 teaspoon ground anise
- 1 Tablespoon paprika or smoked paprika
- 2 Tablespoons crushed pineapple
- 1 pound ground pork
- 2 Tablespoons avocado oil
- 1/2 cup pineapple juice

In a medium sized bowl, combine first seven ingredients; add ground pork; combine all ingredients; cover bowl; set aside in refrigerator for at least 2 hours.

To form sausages.

- Use 12-inch-long sheets of plastic wrap or waxed paper. Place 1/2 cup sausage meat on plastic wrap; form into 6-inch-long sausage; roll sausage link
- in plastic or waxed paper wrap; twist ends closed.
- Repeat with remaining sausage meat. Chill overnight in refrigerator to marinate the meat and firm the sausage links.

To cook:

- Preheat your oven to 375°F (190°C).
- Heat 2 Tablespoons avocado oil into a frying pan over medium heat, Cook sausages links several at a time browning all sides; remove from pan to an aluminum foil lined baking dish.
- Drizzle 1/2 cup pineapple juice over browned sausage link; cover pan with aluminum foil; place in oven.
- Bake sausages for 10 minutes; remove from oven and test for 160 F. degree internal temperature. Turn sausages and continue baking for 5 more minutes until tests for doneness.
- Remove from oven; uncover; set aside to rest. Serve hot, spooning some of the cooked pineapple juice over the sausages for a sweet finish. Yield: 5 sausage links

Recipe Inspired by:

www.yummv.ph/recipe/homemade-skinless-chorizo-de-cebu-recipe-20231009

Note: Hamonado-style longganisa is a type of Filipino sausage known for its sweet flavor profile. It is typically made from ground pork mixed with sugar, garlic, salt, and sometimes pineapple juice or other sweeteners, resulting in a tender and slightly caramelized taste when cooked. This style of longganisa is popular for breakfast and is often enjoyed with garlic fried rice and fried eggs.

About the Recipe: Embark on a flavorful journey with Hamonado-style longganisa, a beloved Filipino breakfast sausage that captivates the senses with its delicate sweetness and irresistible aroma. This recipe for skinless, sweet flavored Filipino sausages starts by blending ground pork with a medley of ingredients and encloses them in plastic wrap to form traditional breakfast entree. Serve your homemade sweet sausages alongside steaming rice and eggs, and savor the harmonious blend of sweet, savory, and garlicky flavors. Each bite recalls the comforting mornings of Filipino kitchens, where tradition and creativity shine on the plate.