

BUTELO



The butelo is a heavyweight sausage from the North in Bragança, as it may even be used as an assault weapon. The butelo is known to be the only bone chouriço as well as cartilage and meat, encased in a stomach, bladder or pork tripe, tied with cotton string.

As a seasoning salt, paprika, bay, garlic, and wine are commonly used. The butelo is smoked for a few weeks and left to cold cure.

It's large with 1 to 2 kg and it's not pretty, a misshapen ball with protruding bones. After being slowly boiled, we're left with a feast of soft meats, that are not too salty, with quite some presence of the paprika, and delicate bones to gnaw on.

Butelo is traditionally topped with cooked shells, which are dried bean shells.