

SALPICÃO



This bulky and compact portuguese sausage is composed by several pieces of pork loin and sometimes leg, which are marinated for several days in a marinade of red or white wine, garlic, salt, pepper, bay, and paprika. Afterward, a big and cylindrical portion of the large intestine is filled with the meats and tied with cotton thread.

The salpicão is then slowly dried in the smokehouse. The salpicão of Alentejo and Trás-os-Montes is of particularly good quality. When tasting a salpicão, one cannot help but notice the flavor of smoke and salt, and more timidly of wine and paprika, joined to a firm, lean texture that is hardly unctuous.