

MORCILLA RECIPES

Introduction

From <http://spanishfood.about.com/od/sausages/a/morcillaintro.htm>

Morcilla or Blood Sausage is popular both as a *tapa* and as an ingredient in stews. Morcilla is generally a thicker sausage, about 2 1/2 to 3 inches across, stuffed with pig's blood, rice, onions and spices, although like all Spanish cuisine, ingredients will vary from region to region. Morcilla from Burgos has the reputation for being the best in Spain.

To eat as a *tapa* or snack, Spaniards generally cut morcilla into thick slices (1 inch or so) and fry it in a bit of olive oil, then eat it with bread. It is also a favorite ingredient in stews and bean dishes, and is placed in the pot with other ingredients to simmer. (*see, for example, Cocido Madrilen0 - Madrilene Stew.*)

La Matanza

Morcilla is a sausage, like chorizo that is very much a part of the ritual of the "slaughter" or *la matanza* in Spain. Extended family, friends and neighbors get together in small towns all over to sacrifice their fattened hogs to make chorizo, morcilla and jamon. Like most agrarian societies, Spaniards make good use of just about every part of the pig from the hooves to the jowls and ears. The blood doesn't go to waste either! It is quickly drained into a large pan and immediately taken to the kitchen where morcilla preparation will take place.

Variations

Morcilla typically has onion, garlic, sweet and spicy paprika, oregano, pig's blood and rice. Variations include the addition of clove and/or cinnamon to the list of spices. In some regions, squash is used instead of rice, which completely changes the texture and flavor of the sausage.

No matter which ingredients are used, it is worth trying morcilla, even if the idea of eating pig's blood is not appealing to you. Like many dishes containing ingredients you may not be accustomed to eat, you may be very surprised at how much you **like** it! Many tourists arrive in Spain and try morcilla before they know what's in it and like it! So, *buen provecho!*

Morcilla Spanish Black Pudding Recipe

<http://www.orceserranohams.com/morcilla-spanish-black-pudding-recipe/>

Usually the morcilla is made on the first or second day of the matanza. It is a very rich black pudding packed full of spices and is always very welcome with a nice glass of “tinto” at the end of this very hard first day. Whatever is left can be conserved for later use.



1 - Morcilla from the Spanish village of Orce

Recipes vary from family to family, although the basics are always the same. The following recipe explains how one Spanish family in our local village has been making her black pudding for generations. Black Pudding Recipe

You will need:

- Pigs blood (about 3 – 4 large casserole dishes)
- Stale bread, again about 4 loaves
- 4 “arrobas” of onions which is roughly 46 kilos
- Pork fat
- Large pigs intestines or false Sausage skins
- Cloves, black pepper, cinnamon, oregano and pine nuts or walnuts

Method

The onions are usually the first things to be prepared. Starting early in the morning or sometimes the day before, they are peeled, chopped and cooked in water over an open fire. Once cooked, they are placed in large cloth sacs and hung to allow the water to drain away.

Once the blood has been collected from the pig and stirred, it is placed in a large casserole dish with stale bread. The pork fat and ground nuts and spices are added to the casserole dish and mixed well, usually by hand. The onions are added and everything is mixed again.

At this stage, a little of the mixture is gently fried for a minute or two to test the seasoning. (This is often the most enjoyable part and of course, there are many tasters!)

Once satisfied with the seasoning, the intestines are filled with the mixture and are tied at intervals of about 10 – 15 cms. The black pudding is cleaned off and gently cooked in water. Whatever is not eaten is hung in the family bodega for later use.

Morcilla

<http://www.meatsandsausages.com/sausage-recipes/morcilla>

This recipe from "Home Production of Quality Meats and Sausages" by Stanley and Adam Marianski is reproduced on their website (noted above)

Morcilla is a blood sausage, very popular in Spain and Latin America.

| Meats | Metric | US |
|--|---------------|-----------|
| pork blood | 250 g | 0.55 lb. |
| fat (beef suet, pork back fat, hard pork fat trimmings or bacon) | 250 g | 0.55 lb. |
| rice | 250 g | 0.55 lb. |
| diced onions | 250 g | 0.55 lb. |

Ingredients per 1000g (1 kg) of meat

| | | |
|------------------------|--------|--------|
| salt | 18 g | 3 tsp. |
| black pepper | 2.0 g | 1 tsp. |
| Spanish paprika, sweet | 10.0 g | 5 tsp. |
| Spanish paprika, hot | 10.0 g | 5 tsp. |
| cinnamon | 1.0 g | ½ tsp. |
| cloves, ground | 2.0 g | 1 tsp. |
| oregano, ground | 2.0 g | 1 tsp. |

Instructions

Peel off onions and chop them finely. Mix them with rice and leave overnight in a suitable container. The rice will absorb onion juice and will increase in volume.

Dice fat into 1/2" cubes. Stuff loosely into 32 - 36 mm hog casings as the rice will still increase in volume during cooking. Make 12" rings.

Cook in a hot water at 176° F (80° C) for about 60 minutes. Any sausage that floats to the top should be pricked to remove air. Don't increase temperature as the casings may burst. The color should be dark brown - red with white pieces of fat.

Notes

The remaining morcilla stock known as "calducho" is used for cooking.

There is a morcilla variety where instead of the rice the bread crumbs are used. Everything else remains the same.

Pimenton is Spanish Smoked Paprika that gives chorizos or morcillas this particular flavor and deep red color.

Puerto Rican Morcilla

http://www.ricanrecipes.com/recipes/detail.php?category_id=16&id=28

The Puerto Rican Version is as follows:

Ingredients

- 3 cups rice
- 2 1/2 cups pork blood
- 1 tsp. salt
- 2 tsp. cilantro or recao
- 2 chili peppers (chopped)
- 2 garlic cloves (a pilonazos)
- 2 yds. pork tripe (intestines or sausage casings)

Directions

Make a pot of white rice a lo Rican, but omit the oil.

Add the pork blood, salt, cilantro, chili peppers, and garlic. Mix everything well. Stuff the sausage casing by inserting a funnel but do not squeeze the stuffing or the sausage casings. The casings should be a little loose and not tight.

Boil the morcilla in salted water for about 25-30 minutes. After 25-30 minutes, drain the water from the sausage. (Morcilla)

Now you can either fry it or you can freeze it after it cools down for later use.

When you are ready to eat the morcilla, cut it in small pieces and fry it in vegetable oil on moderate heat setting until golden. Drain the morcilla on paper towels and let it cool before you bite into it.

Tip

Serve with green boiled bananas or tostones.