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Combine pork meat and fat thoroughly. Add paprika, chili powder, pepper, cinnamon, cloves, coriander, ginger, oregano, cumin, garlic, salt, vinegar and sherry (brandy may be substituted). Mix well with hands. Mixture may be stored in a crock in cool place for twenty-four hours, or better, for 2 or 3 days.

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Prick the sausage, put it in a small baking pan, and bake for 20 minutes. Transfer to paper towels to drain and cool, then remove the casings and crumble the meat. Set aside.

~~Making a Meal with Mario Batali~~ : NPR

t 1 beef tongue t ribs 1 large onion (chopped) 2 cloves garlic (chopped) 1 teaspoon salt ½ teaspoon black pepper ¼ teaspoon mustard seed 2 cups pearly barley (1 pound) Old-fashioned oatmeal t and tongue in one kettle. Cook neck dd enough water to cover meat and simmer until tender (2 to 3 hours). xtra fat from broth.

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