



LA ESPAÑOLA MEATS, INC.

CREATORS OF CHARCUTERIE &
PURVEYORS OF FINE FOODS FROM SPAIN

Product Name

Morcilla de Cebolla (Blood Sausage with Onion)

General Description

Morcilla de Cebolla is one of Spain's most popular blood sausages and our version of the French boudin noir. This sausage is typical of many of Spain's regions and an ingredient in the famous Spanish bean soup (*fabada*) or lentil soup (*lentejas*) and many other stews or casseroles. The Morcilla de Cebolla can also be fried, grilled or sautéed and served as a flavorful Tapa or center-of-plate specialty.

Ingredients

Our Morcilla de Cebolla consists of the following ingredients: Pork, Onions, Beef Blood, Sea Salt, Imported Spanish Paprika (Pimentón), Spices, Garlic, Sodium Erythorbate and Sodium Nitrite.

Manufacturing Process

The Morcilla de Cebolla is produced by grinding, mixing and stuffing meat into natural hog casings. This sausage is subsequently cooked and cooled. It is then aged for around seven days in our curing rooms leaving it with an intense flavor after losing a substantial amount of moisture. It is packed 2 sausages to a ½ LB package with 20 packages to an approximate 10 LB catch-weight case.

