

# Chorizo Argentine Dried Sausage

This chorizo is quite different from Mexican-styles in that it does not contain any hot peppers or vinegar

U.S.	Ingredient	Metric	Percent
2½ lb.	Beef round	1135.0 g	47.00
1½ lb.	Pork shoulder	680.0 g	28.20
1 lb.	Pork jowls/belly	454.0 g	18.80
¼ cup	Red wine	50.0 g	2.07
5 tsp.	Salt	36.0 g	1.5
3 cloves	Garlic, mashed	15.0 g	0.62
1 Tbs.	Sugar	13.0 g	0.54
5 tsp.	Paprika, sweet	10.0 g	0.41
4½ tsp.	Black peppercorns	10.0 g	0.41
1 tsp.	Cure #2	6.0 g	0.25
1 tsp.	Cloves, ground	2.1 g	0.09
¾ tsp.	Nutmeg, ground	1.7 g	0.07
½ tsp.	Marjoram, dry	0.8 g	0.3
	35 mm Hog casings		
5¼ lb.	← Totals →	2.4 Kg	100%



**Note: Use metric weight & volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurements.**

## Method:

1. Mash the garlic cloves and add them to the wine along with the remaining seasonings and let steep for about an hour.
2. Meanwhile, remove all tendons, membranes, and glands from the meat.
3. Cut the beef and pork meats into about 1 inch cubes and partially freeze them
4. Grind the partially frozen jowl (or belly) through a 3/8" plate (10 mm) once.
5. Grind the beef / pork shoulder mixture by passing it through the ¼" plate (6.5 mm) twice.
6. Mix the seasonings ground jowls, beef and pork together and amalgamate them well.
7. Pack the seasoned meat into a stainless or non-reactive pan, cover tightly, and hold for three days under refrigeration to cure.
8. Pack the sausage meat into the stuffer and stuff into 35 mm hog casings, tying off into 6-inch links. If necessary, puncture the casings with a pin in order to allow any entrapped air to escape.
9. Ferment the links at 75-80°F for 12 hours.
10. Apply a light, cold smoke (80-90°F) for up to two hours
11. Allow chorizo to dry at 70-75°F for 2 weeks. By that time the sausage should be hard and somewhat wrinkled.
12. Hold at 50-55°F with a 60% relative humidity or vacuum pack.



Use in parrillada mixta, Argentine paella, guisado or fried chorizo with scrambled eggs, etc.

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