

Chorizo-Chili Verde

This version of Chorizo Chili Verde is very mild-It's not a Mexican recipe, but more designed for American tastes if you want to give a more "Latino" taste to your recipes. If you wish to spice it up add some diced serrano or jalapeño pepper to taste.

U.S.	Ingredient	Metric
5 lb.	Pork Shoulder, ground	2268.0 g
8½ Oz.	Tomatillo, diced	230.0 g
½ cup	Pasilla Chili, diced	185.0 g
4 Tbs.	Onion, yellow, diced	135.0 g
3 Tbs.	Cilantro, chopped	50.0 g
5 tsp.	Salt	40.0 g
3 cloves	Garlic, minced	10.0 g
1 Tbs.	Cumin seed, whole	7.0 g
	32 MM Hog Casings	

6.5 lb. ← Totals → 2.9 Kg



This formulation is based on metric measures; U.S. measures are approximate!

Method:

1. Fire roast and peel the pasilla chili; dice into medium dice.
2. Dice the tomatillo and onion about the same size as the chili.
3. Mince the garlic.
4. Add the chili, tomatillo, onion, garlic and cumin seeds to a little lard (manteca) and wilt the vegetables; allow them to cool thoroughly.
5. Add the salt to the ground pork and mix it in thoroughly.
6. Add the cooled chili verde mixture along with the chopped cilantro and mix into the meat.
7. Stuff into 32mm hog casings and refrigerate 24 hrs before cooking.



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