

Cuban Chorizo - This chorizo is quite a contrast to the Mexican version in that it contains no hot pepper but is packed with fresh cilantro.

U.S.	Ingredient	Metric
1 ½ lb.	Pork, ground	680.0 g
¼ cup	Cilantro, chopped	18.0 g
1 tsp.	Salt	7.0 g
3 cloves	Garlic	6.0 g
2 Tbsp.	Sweet paprika	2.1 g
2 Tbsp.	Ground cumin	2.1 g
¼ cup	Cider vinegar	50.0 ml
	32mm Hog casings	

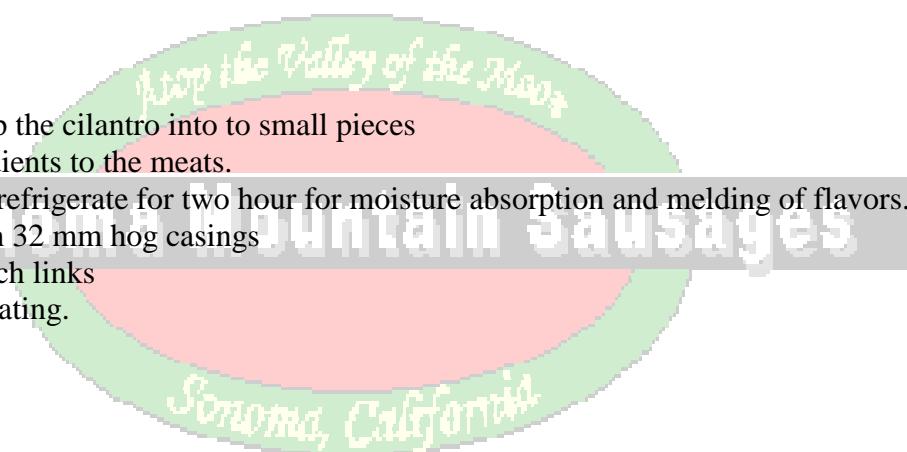
1¾ lb. ← Totals → 0.7 Kg



Note: I used metric weight/volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurement.

Method:

1. Stem and chop the cilantro into small pieces
2. Add all ingredients to the meats.
3. Mix well and refrigerate for two hours for moisture absorption and melding of flavors.
4. Stuff tightly in 32 mm hog casings
5. Tie off in 4 inch links
6. Cook before eating.



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