

Chorizo Mexicano - (Mexican-style Sausage)

U.S.	INGREDIENTS	METRIC
5 lb.	Pork shoulder butt	2270.0 g
3 Tbs.	Tequilla	45.0 ml
3 Tbs.	Red wine vinegar	45.0 ml
5 tsp.	Salt	35.0 g
2 Tbs.	Chili Ancho, dried	30.0 g
1 Tbs.	Onion, powder	8.0 g
1 Tbs.	Pimentón (paprika)	8.0 g
4 tsp.	Chili Piquin,*dried	6.4 g
1 tsp.	Garlic powder	2.8 g
½ tsp.	Pepper, white	1.5 g
1 tsp.	Oregano, ground	1.0 g
½ tsp.	Cumin, ground	1.0 g
	sausage casing, 32mm	
5 ½ lb.	← Totals →	2.5 Kg



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

*** Caution: Be advised! Chili piquin is rated at 140,000 heat units, cayenne at 40,000, chili ancho at 3,000 and pimentón is 0.** The *Scoville heat unit* is the standard for measuring a pepper's capsaicin or heat producing compounds. One part per million of the compound is equivalent to 15 Scoville units. Chili pepper and chili powder are NOT the same thing. Chili peppers are pods from the Capsicum plant; Chili powder is a mixture of ground chili pepper pods, oregano, cumin and garlic

Method:



1. Grind the pork through a coarse grinder plate; mix in the salt.
2. Refrigerate for 1 hour.
3. Add all dry ingredients to a spice mill or coffee grinder and grind to a fine powder.
4. Add dry ingredients to the liquids and then to the meat. Mix well.
5. Stuff into casing; twist and tie off in 4 inch lengths.
6. Cover and refrigerate overnight to allow sausages to begin develop flavors.
7. Refrigerate and use up in several days. The rest can be vacuumed packed and frozen up to 3 months.

Len Poli – Sonoma, California

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