

## Chorizo de Res - Beef Chorizo

U.S.	Ingredient	Metric	Percent
5 lb.	Beef Trim 70/30	2270.0 g	83.00
2½ Tbs.	Salt	55.0 g	2.00
7 Tbs.	Pimentón (paprika)	44.0 g	1.60
2 Tbs.	Mole paste*	36.0 g	1.32
5 Tbs.	Chili Ancho, dried	35.0 g	1.28
2 ea.	Jalapeno, fresh	20.0 g	0.73
1 Tbs.	Cumin, ground	6.5 g	0.24
1 tsp.	Cure #1	6.0 g	0.22
2 tsp.	Garlic powder	5.6 g	0.20
1 tsp.	Chipotle powder	2.5 g	0.10
1½ tsp.	Oregano, ground	1.5 g	0.06
½ c.	Red wine vinegar	125.0 ml	4.58
½ c.	Water	125.0 ml	4.48
	35 mm hog casings		
6 lb.	Totals →	2.7 Kg	100%

If purchased, Faraon brand is my preference; Donna Maria brand has more oregano than Faraon.

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

### Method:

1. Grind the beef trim through a coarse grinder plate; mix in the salt and regrind through the small (6.5mm) plate. You can use other grades of beef; Remember that Mexican chorizo was a way to use up trimmings and less desirable cuts at slaughter time.
2. Refrigerate for about 3 hours or until the beef fat is well chilled.
3. Add the finely diced fresh Jalapeno (or Serrano) chili to the meat paste and mix in well.
4. Add all dry ingredients to a spice mill or coffee grinder and grind to a fine powder.
5. Dissolve the mole paste in the liquids
6. Add dry ingredients to the liquids and then to the meat. Mix well.
7. Cover and refrigerate overnight to allow sausage meat to develop flavors.
8. Stuff into casing; twist and tie off in 3-inch lengths.
9. Dry in a heated smoker at 70-80°F-no smoke-until the casings develop a pleasant red color.
10. Refrigerate and use up in several days. The rest can be vacuumed packed and frozen up to 3 months. Mexican chorizos are generally removed from the casing and have a crumbled texture when cooked, unlike most sausages. They are used primarily as a seasoning in other Mexican dishes.



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