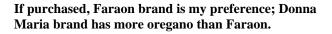
Chorizo de Res - Beef Chorizo



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%



Note: Use metric weight and volume measurement for better control 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.



