

## Spanish Chorizo

U.S.	Ingredient	Metric
2.3 lb.	Pork lean (95%)	1050.0 g
0.5 lb.	Pork (80%), fine ground	260.0 g
0.6 lb.	Pork trimmings (40%)	275.0 g
2 oz.	Sherry, Harvey Cream	60.0 ml
3 tsp.	Salt	22.0 g
4 Tbs.	Paprika, sweet (smoked)*	22.0 g
2 tsp.	Phosphate	7.5 g
¾ tsp.	Cure #2	5.3 g
1 tsp.	Sucrose	4.3 g
1 tsp.	Garlic, granulated	3.0 g
1 tsp.	Pepper, black-coarse	2.0 g
<b>3.8 lb.</b>	<b>← Totals →</b>	<b>1.8 kg</b>

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



Dry-cured Spanish Chorizo

\* For a more “authentic” Spanish chorizo, use an imported smoked paprika, such as La Chinata’s “Pimentón de la Vera”

### Method:

1. Cut pork shoulder into random size pieces; ½ inch to ¼ inch cubes.
2. Mix into all the pork meats the salt, cure, phosphate and sucrose and let sit for about 15 minutes.
3. Mix in paprika; then mix in sherry.
4. Put in zip-loc bag in the refrigerator and let flavors develop overnight.
5. Stuff into 38 mm casings and tie off to 5 inch links.
6. Incubate at 25°C (77°F) for 48 hours.
7. Cold smoke for two hours. (**Note:** if they are to eaten at this time, you must cook them to an internal temperature of 63°C (145°F)
8. Alternately, they may be dry-cured at 10°C (50°F) and 75% RH until they loose 25% weight. (Approx. 10-15 days)..... If mold develops, wipe with a rag dipped in a vinegar solution.

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