

Chorizo Verde - Green Chorizo

Notes: This green chorizo recipe is a specialty of Toluca, near Mexico City. Each pork butcher has his own “secret recipe” so there is a large variation. Some have almonds, potatoes, rice, wine, vinegar, etc...the chilies used in this formulation are not included for their “heat”, but their flavor nuances. Some substitutions are Jalapeño for the Serrano or Pasillo for the Poblano. The chipotle is a chili that is dried over smoke and there is no substitute. Variations: you can increase or decrease the cilantro, and chilies to suit your tastes. This particular formulation is considered mild!

U.S.	Ingredient	Metric	Percent
5 lb.	Pork shoulder, ground	2268.0 g	
½ lb.	Chili, Poblano, fresh	250.0 g	11.0
½ lb.	Tomatillos, fresh	250.0 g	11.0
2 bunch	Cilantro, fresh	220.0 g	10.0
3 ea.	Chili, Serrano, fresh	50.0 g	2.5
¼ Cup	Pepitas (pumpkin seed)	50.0 g	2.5
5 tsp.	Salt	37.0 g	1.7
3 Tbs.	Sesame seeds, toasted	27.0 g	1.2
6 ea.	Chili, Chipotle, dried	20.0 g	0.9
4 lg.	Garlic cloves, minced	20.0 g	0.9
1 Tbs.	Chili, Cayenne, ground	6.0 g	0.3
1 Tbs.	Oregano, ground	4.5 g	0.3
1½ tsp.	Black pepper, coarse	3.0 g	0.1
¼ cup	Vinegar (optional)	125.0 ml	



7 lb. ← Totals → 3.3 Kg

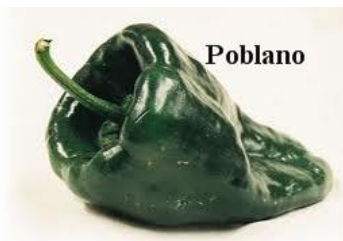
This formulation is based on metric measures; U.S. measures are approximate!

Method:

1. Roast the fresh chilies directly over a gas flame, removed the charred skins and chop them roughly
2. Tear the dried chipotle chilies (de-stemmed) and soak them in a little water to cover until soft.
3. Stem and coarsely chop the cilantro and tomatillos.
4. Grind the pork along with the chilies and cilantro through a medium plate.
5. Toast the pumpkin and sesame seeds and mix with the salt, garlic, black pepper, and ground meat.
6. (add the vinegar if used)
7. Stuff in 32 mm pork casings; air dry and allow to rest at room temp for several hours.
8. Refrigerated for 24 hours for the flavors to develop. Mexican people remove the casings and fry for using in recipes requiring chorizo.



Tomatillo



Poblano



Serrano Pepper



Chipotle

Len Poli – <http://lpoli.50webs.com>

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Sonoma Mountain Sausage Company - Sonoma, California