

Spanish Sausage with Sweet Pepper – Chorizo con Pimiento

U.S.	Ingredient	Metric	Percent
3 lb.	Pork, very lean	1360.0 g	53.31
2 lb.	Pork belly or jowl	908.0 g	35.60
½ lb.	Red bell pepper pulp	220.0 g	8.62
5 tsp.	Salt	36.0 g	1.40
7 tsp.	Paprika, smoked	15.0 g	0.56
2 tsp.	Garlic powder	6.0 g	0.24
1 tsp.	Cure#2	6.0 g	0.24
	32 mm hog casings		

5½ lb. ← Totals → 2.5 Kg 100%

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



Method:

1. Roast the bell pepper, peel and remove the seeds. Cut the remaining pulp into a 6mm (¼") dice.
2. Cube and partially freeze the meat and belly and then grind them through the large 12 mm (½") plate.
3. Add the salt, pepper pulp, paprika and garlic and mix well until the paste becomes sticky.
4. Pan-cure the paste in the refrigerator for 24 hours.
5. Stuff into 32/34mm casings.
6. Tie into rings of approximately into ¼ lb. (100g) pieces.
7. Hang the chorizo at room temperature for 3 hours to allow the casings to completely dry.
8. Age at 55°F (13°C) with a relative humidity around 70%.
9. Dry sausage until there is a 20% decrease in their weight.



Sonoma Mountain Sausages

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