

Chorizo de Bilbao Basque Chorizo

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

U.S.	Ingredient	Metric
1.2 lb.	Beef sirloin	500.00 g
2/3 lb.	Pork shoulder, trimmed	300.00 g
1.5 lb.	Pork fat, ¼" (6mm) cubes	200.00 g
6 Tbs.	Paprika, (Spanish Sweet)	35.00 g
1 Tbs.	Salt, table	22.00 g
2¼ Tbs.	Sugar, refined	22.00 g
3 lg.	Garlic cloves, minced	15.00 g
3½ tsp.	Pepper, Black- ground	7.50 g
2 tsp.	Sausage phosphates	4.00 g
½ tsp.	Cure #1	2.50 g
¼ tsp.	Sodium erythorbate	2.50 g
1 tsp.	MSG	2.30 g

32 mm Hog casings

2.5 lb. ← Totals → 1.1 Kg



Procedure:

1. Chill meat and fat to 37 °F
2. Trim the meats well.
3. Grind lean beef and pork meat through a ¼" grinder plate.
4. Mix in the backfat to the ground meat, keeping all well chilled.
5. Add the salt, curing salt, MSG, phosphate and Na⁺ erythorbate until the meat paste gets tacky.
6. Now add in the remaining ingredients and mix until well blended.
7. Cure at room temperature for about 8 hours.
8. Stuff in natural casings, forming links into 4" (10cm) sausages
9. Dry in oven at 100°F for 5 hours.

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