

Spanish Chorizo

Swick

Makes 3 lbs | Serves 5 | Active Time: 2 hours | Total Time: 20 minutes

Chef's Notes

1. Smoked hot Spanish paprika is also called pimentón.

Step 1: Grinding the Pork

- 5 lb (2.25 kg) boneless pork butt
 - 1/4 c (56 g) kosher salt
 - 1 tsp (7 g) curing powder #2
 - 1 tbsp (10 g) dextrose
- Cut the pork into cubes for grinding.
- Combine the pork with the salt, curing powder #2 and dextrose.
- Grind the mixture through a large plate.

Step 2: Seasoning the Pork

- 1 tbsp Bactoferm F-RM-52
 - 1/4 c (60 ml) distilled water
 - 2 tbsp (16 g) smoked hot Spanish paprika
 - 2 tbsp (16 g) ancho chile powder
 - 1 1/2 tsp (5 g) hot chile, ground
 - 2 tbsp (36 g) garlic, minced
- Dissolve the Bactoferm in the distilled water.
- Add this solution along with the remaining ingredients to the ground meat and mix with a paddle attachment until the texture is uniform, about 2 minutes.

Step 3: Preparing a Test Patty

Make a test patty and cook over medium-low heat. Taste the sausage and adjust the salt and flavorings, as desired.

Chill the sausage in a covered container in the refrigerator until you're ready to stuff and link the sausage.

Step 4: Stuffing and Linking the Sausages

Stuff the mixture in hog casings and use twine to tie the sausage into 12" (30 cm) loops.

Use a sterile needle to prick holes all over the casings to remove air pockets and to encourage drying.

Step 5: Drying the Sausage

Hang the sausages until they feel completely stiff and/or they have lost 30 percent of their weight.

Ideally, the hanging environment will be 60°F (15°C) with 60-70% humidity.

Hang for about 18-20 days.