

Mexican Chorizo

Swick

Makes 4 lbs | Serves 12 | Active Time: 1 hour 15 minutes | Total Time:

Chef's Notes

1. If the meat is relatively lean, add up to 8 oz of additional pork fat, as desired.
2. Annatto is also called achiote.
3. Use Mexican oregano in this sausage for its distinctive flavor.
4. Mexican chorizo is often used in bulk, added to eggs or taco fillings, so stuffing and linking this sausage is optional.

Step 1: Preparing the Pork

- 4 tsp kosher salt
- 4 tbsp sweet Spanish paprika
- 4 tbsp chili powder
- 4 tbsp annatto seed, ground
- 12 each garlic cloves
- 2 tsp Mexican oregano, crushed
- 2 tsp cumin, ground
- 2 tsp black pepper, ground
- 1 tsp cloves, ground
- 1 tsp cayenne, ground
- 1/2 tsp cinnamon, ground
- 1/2 tsp coriander, ground
- 1/2 tsp fresh ginger, grated
- 4 lb boneless pork butt

Combine all the ingredients, except the pork, and set aside.

Cut the pork into cubes for grinding. Toss with the spice mix to coat evenly.

Store the pork in a covered container in the freezer for at least 30 minutes.

Step 2: Grinding the Pork

- 1 c white vinegar, chilled

Grind the mixture through a medium plate.

Add the vinegar 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.

If you will use this chorizo as bulk sausage, then you are done!

Or, 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

- 8 ft hog casing or 32 mm collagen casing (optional) Stuff the mixture in hog or collagen casing or use as bulk sausage.
Twist into 5 oz links or as desired.
Refrigerate or freeze until ready to cook.