

Chorizo II - small batch

Ron E. Smith



Servings: 2

2 pounds coarse ground pork
1/3 cup chopped onions
2 1/2 tablespoons Tres Ochos ground red chiles or paprika
1/3 tablespoon Jalapeno powder
5/8 tablespoon ground cumin
1/3 tablespoon dried cilantro
1/2 tablespoon ground Mexican oregano
1/3 tablespoon salt
1/2 tablespoon garlic powder
1 tablespoon olive oil
1/8 cup red wine vinegar

STEP ONE:

Add pork, onions and all spices into the mixing bowl. Using the paddle attachment and mixer set at setting #1 combine all ingredients. When ingredients have combined, slowly add olive oil to the mixture until combined. Add red wine vinegar slowly to mixture. When all ingredients have combined increase mixer to #2 setting. When chorizo is well mixed add to a container and store in refrigeration overnight for flavors to come together.

NOTES:

Use Chorizo II for Texas Red Chili.