



Chorizo I (Original recipe) small batch

Ron E. Smith

Servings: 13

2 pounds ground pork

3/8 cup Penderrey's No Salt Chili

Blend

1/8 cup red wine vinegar

1/16 cup olive oil

1/3 cup diced onions

3/8 tablespoon garlic powder

1/4 tablespoon ground cumin

1/4 tablespoon ground white pepper

1/2 teaspoon chopped Mexican

oregano

1/3 tablespoon dried cilantro flakes

5/8 tablespoon crushed red pepper flakes

1/16 teaspoon ground clove

1/4 teaspoon ground cinnamon

1/8 tablespoon kosher salt

Preparation Time: 20 minutes

STEP ONE:

Combine all ingredients into a large mixing bowl and with a paddle attachment blend the sausage ingredients together until thoroughly mixed. Allow to sit in refrigeration overnight to meld flavors together.

Use this chorizo for Original Red Chili or Frijoles Especiale