

# Mexican Chorizo

2 lb Ground Pork  
6 oz Ground Pork Belly Fat  
2 T Salt  
8 Guajillo Peppers  
6 Ancho Peppers  
1 C White Vinegar  
3 T Paprika  
6 Garlic Cloves (minced)  
2 Bay Leaves  
1 t Black Pepper (ground)

1 ½ t Ground Cumin  
2 t Oregano  
½ t Dry Marjoram  
½ t Coriander Seeds  
½ t Dried Thyme  
6 Whole Cloves  
½ t Ground Allspice  
1 T Pu-erh Dante tea (ground)  
Sausage Casings

**PREPARE THE PEPPERS:** Clean, stem, and seed the guajillo and ancho peppers. Soak them in hot water for 30 minutes.

**BLEND THE PEPPERS:** Drain the peppers and blend them with vinegar and garlic until smooth.

**MIX THE MEAT:** Combine the ground pork, pork belly fat, salt, paprika, bay leaves, black pepper, cumin, oregano, marjoram, coriander seeds, thyme, cloves, allspice, and ground Pu-erh Dante tea in a large bowl. Add the pepper mixture and mix thoroughly.

**STUFF THE SAUSAGE:** Stuff the mixture into sausage casings and twist into links.

**REFRIGERATE:** Let the chorizo rest in the refrigerator for a day to allow the flavors to meld.

**NOTE:** To stuff the sausage into casings, first soak the casings in warm water for about 30 minutes. Rinse the inside of the casings by running water through them. Attach a sausage stuffer to your grinder or use a standalone stuffer. Slide one end of the casing onto the stuffer nozzle, leaving a few inches hanging off the end. Tie a knot at the end of the casing. Feed the sausage mixture into the stuffer and gently fill the casing, being careful not to overstuff. Twist the filled casing into links of your desired length.