

Spanish Chorizo

1 3/4 lbs Pork Shoulder

7 oz Pork Fat

1 † Pimentón De La Vera, spicy

2 † Pimentón De La Vera, sweet

2 cloves Garlic (minced)

1 T Salt

1/2 † Curing Salt (optional, for dry cured variety)

1 dash White Wine (optional)

1 T Chad's Smokey Bourbon Blend tea (ground)

8 ft Pork Casings

PREPARE THE MEAT: Cut the pork shoulder and pork fat into small pieces.

MIX THE SPICES: Combine the pimentón, garlic, salt, curing salt (if using), and ground Chad's Smokey Bourbon Blend tea with the meat.

GRIND THE MEAT: Grind the seasoned meat using a coarse grinder.

ADD WINE: Mix in the white wine if using.

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

DRY CURE (OPTIONAL): Hang the sausages in a cool, dry place for several weeks until they harden.

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.

Pimentón De La Vera is a smoked paprika made from red peppers grown in the La Vera region of Spain. The peppers are dried by smoking them over oak wood, which gives the paprika its distinctive smoky flavor and aroma

You can buy Pimentón De La Vera at several places, including:

Whole Foods Market: They carry REY DE LA VERA products, which include sweet and hot smoked paprika

Online Stores: Websites like [Pimentón de la Vera](#) and [La Tienda](#) offer various types of Pimentón De La Vera