

CHORIZO

Gloria Warren contributed this recipe. Her mother, Mary Molina Perez, did a great job of writing down not only the ingredients, but also the proportions for different sizes of batches, from 10 pounds to 100 pounds.

Mary's recipe is for making chorizo patties, rather than sausage links. This is a great way to enjoy the traditional taste of chorizo, without the expertise of making sausages. The recipe is the same if one wanted to use a sausage machine, stuff them, and hang them to dry. It is suggested, though, that when attempting to make the sausage and dry it, either try to watch a family that does it annually or at least talk to them before your attempt!

Again, as with most recipes, there are as many variations as there are families. Some of the common variations include:

- **Pork:** Since most families no longer complete the matanza process of butchering their own pigs, purchase pork shoulders or butts and have it ground.
- **Garlic:** Peeled garlic is commonly purchased and is quite a shortcut but use more since the flavor is not as intense as freshly peeled.
- **Peppers:** Usually, dried Ancho peppers can be found and these are the ones that are used as the "red chile peppers." To buy in bulk, since they are expensive, look for them in Mexican food markets. Also, in this recipe, they are dried and ground which is the way many families use them. Many families also will soak them to rehydrate them and then puree them.
- **Spices:** This is probably where there is the most variations. Included below are the "sweet" spices of cloves and cinnamon, which are very common. Other families do not include these in their chorizo recipes.
- **Cayenne pepper:** Another variation is to use dried Japanese pepper pods. These are finely ground. Since these are extremely hot, take care, use sparingly, and be careful not to get in eyes or breath in fumes.
- **Mixing or grinding:** A food processor makes the grinding of the peppers and other ingredients much faster than a blender. Also, sometimes rather than grinding the peppers for a long time to get them fine, it is more efficient to grind them in small batches, two or three times.
- **Wine:** Many recipes will add wine (white, red, or rose) to the meat mixture. This adds moisture to the chorizo and makes it easier to mix.

Ground Pork, chili grind	100 Lbs.	50 Lbs.	25 Lbs.	10 Lbs.
Garlic	14 heads	7 heads	3 ½ heads	1 ½ heads
Red Chile Peppers/Mild & Dried, seeded & ground	5 Lbs.	2 ½ Lbs.	1 ¼ Lbs.	½ Lbs.
Black Pepper	18 Tb.	9 Tb.	4 ½ Tb.	2 Tb.
Ground Cloves	5 Tb.	2 ½ Tb.	2 Tb.	¾ Tb.
Ground Cinnamon	8 Tb.	4 Tb.	2 Tb.	¾ Tb.
Salt	16 Tb.	8 Tb.	1 ½ Tb.	½ Tb.
Cayenne Pepper	2 Tb.	1 Tb.	1 ½ Tb.	½ Tb.

Approx. Number of Patties	380	190	95	40
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1. Have large pot to handle amount of pork. We used 2 large wash tubs for 100 lbs.
2. Slice peppers, remove stems & seeds. Put on a cookie sheet and bake in a 300 degree oven until they just start to get warm. Remove and let dry. When dry, break up into little pieces & dump into a dry blender. Blend peppers until you get the amount needed.
3. In same dry blender, grind anise seed & set aside.
4. Pull garlic from heads & set on a cookie sheet & heat the same as you did the peppers. Set aside to cool & peel. The slight baking makes them easier to peel.
5. Put peeled garlic in blender & mix until a paste-like texture. Set aside.
6. In separate bowl, mix all dry spices together & mix well.
7. In your large mixing pot, add pork, garlic paste & dry spices. Mix well with hands (using rubber gloves because peppers will stain hands). Mix dry spices a little at a time to be sure it covers the meat. When all is together, give it one last mix with the fingers until mixture is a very red pepper color.
8. To be sure you have the right seasoning, fry a few pieces of sausage in a small frying pan & taste. Add additional seasoning if needed.
9. Now you're ready to make your patties. Form into balls, tennis ball size, make a few at a time then inset into plastic baggie, push down with hand until thin.
10. Wrap patties in aluminum foil, six patties per pack (or less).
11. Refrigerate three days before freezing.