

## CARBAHAL/LOPEZ CHORIZO RECIPE

100 lbs. ground pork butt - have butcher use chili coarse grind

9 lbs. dried red peppers - ground to a fine powder (California Chili Pods #1)

6 lbs. garlic - chopped finely

1 pkg. Japanese dried peppers - ground to a powder

8 oz. anise seed

4 oz. cinnamon

6 oz. black pepper

2 c. salt - to taste

1 pkg. ground oregano

2 pkg. ground cumin

3 pkg. ground cloves

2 pkg. ground paprika

1 bottle white wine

Casings - separate & cut in sections - put in cold water night before with a couple of cut up lemons

Mix everything night before, fry up a couple of patties to taste and adjust if you want more "heat" or perhaps a little more salt, etc. Let it sit overnight, chilled, and then taste next morning to make sure you like the seasonings .  
Stuff, tie links, poke with a pin, hang, cure, and eat!