

## RECIPES

### Chorizo Verde -Green Chorizo

Most people in the United States have never even heard of green *chorizo*, much less tried it. It is simple to prepare and adds a new dimension to the subject of *chorizo*. Among other things, when fried with some potato and egg, it makes a fabulous breakfast taco!

#### Ingredients

½ cup *poblano* chile that has been roasted, skinned, seeded, and chopped  
4 cloves garlic, very finely chopped or put through a garlic press  
1/4 cup finely chopped white onion  
1/4 cup loosely packed, chopped cilantro  
1 ½ teaspoons salt  
1 tablespoon ground coriander seed  
1 teaspoon ground cumin  
2 teaspoons dried leaf oregano  
1/4 teaspoon finely ground black pepper  
1/4 cup unseasoned rice vinegar  
1 pound ground extra fatty pork shoulder

#### Ingredients note

This recipe should be made with a particularly fatty piece of pork shoulder. The meat should be ground with a medium to small blade, but, in a pinch, can also be pulsed in a food processor. You can escape both those chores if you can get a butcher to grind the extra fatty pork shoulder for you. The usual ground pork is almost always too lean and will produce a dry result.

#### Directions

**1. Roast the chiles.** To prepare the *poblano* chiles they should be roasted over an open flame or under a very hot broiler until the skins are charred, although I often use the toast function in a toaster oven. They can also be put in a deep fryer at about 375 degrees and cooked until the skin turns opaque. Whether they are roasted or fried, the next step is to put them in a plastic bag to steam for about 20 minutes, as this will make removing the skins much easier.

**2. Make the chorizo.** Place all the items except the pork in a food processor and process until you have a well-pureed paste, at least 1 minute. Place the pork in a bowl and, by hand, mix in the spice paste. Refrigerate the *chorizo* for at least an hour before frying it in a film of olive oil over medium heat.