

RECIPES

Oaxaca Style Chorizo

This and the *chorizo verde* are my favorite versions of this Mexican-style bulk sausage. Although Oaxaca has many types of *chorizo*, I gave it this name because that is where I found the recipe. It should be made, not just with pork shoulder but with an especially fatty piece of that cut. The meat should be ground with a medium to small blade, but in a pinch it can also be pulsed in a food processor. Please note that in California *ancho* chiles are often improperly referred to as *pasillas*. If you cannot find the real *pasilla* chile powder (or make your own from the long, thin, nearly black dry *pasilla* chiles) just use another tablespoon of *ancho* powder.

Ingredients

2 tablespoons pure chile powder from *ancho* chiles
1 tablespoon pure chile powder from *pasilla* chiles
2 cloves garlic, finely chopped
1/8 teaspoon ground cloves
½ teaspoon *canela* (the true Ceylon cinnamon), or substitute the more common cassia cinnamon
Heaping ½ teaspoon dried leaf oregano
Heaping ½ teaspoon marjoram
Heaping ½ teaspoon dried thyme
1 ½ teaspoons salt
2 tablespoons cider vinegar
2 tablespoons rice vinegar
1 1/4 pounds ground extra fatty pork shoulder

Directions

Place the chile powder in a large bowl, add the remaining ingredients, except for the pork, and mix into a paste. Add the ground pork to the bowl and mix well by hand. Leave the chorizo in the refrigerator to absorb the flavors for at least an hour before using.