

SAUSAGE MAKING RECIPE CARD



FRESH CHORIZO

BRING SPAIN TO YOUR TABLE WITH THIS CLASSIC TASTE. THE BEAUTIFUL RED COLOR FROM THE PAPRIKA REALLY SHOWCASES THE SPICINESS YOU WILL ENJOY. USE TO MAKE PEPPY BREAKFAST PATTIES, MEATBALLS OR SAUSAGE.

Profile	When in the mood for a dose of flavor, this blend will seduce you with simple flavors of pepper, garlic and onion and then intensify it with cayenne and chilies and paprika. In just the right amounts for that international taste.
Ingredients	<ul style="list-style-type: none">• 70% boneless pork butts• 30% lean pork bellies (or meat combination of your choice)• 32-35mm hog casing (or your choice of size)• High Caliber Fresh Chorizo Seasoning & Binder
Process	<ol style="list-style-type: none">1. Weigh spices and seasoning. Follow instructions on the package according to the amount of meat being used.2. Grind pork butts through a 6.5mm (1/4") and place in plastic tub.3. Grind pork bellies through a 3.5mm (1/8") and add to ground butts.4. Add all spices and seasonings to meat. Measure the amount of ice water (as per package instructions).5. Add to ground meat and mix well.6. Stuff into casing and link. Package and freeze any unused amounts of meat mixture.7. Refer to High Caliber Sausage making Tip Sheets for further details or take one of our classes!