



**CHORIZO SAUSAGE
(FOR 25 LB OF SAUSAGE)
FRESH**

CHORIZO IS A MEXICAN-STYLE SAUSAGE USING HIGH LEVELS OF PAPRIKA AND CHILIES AND VINEGAR FOR CURING THE MEAT TO MAKE IT MORE SHELF-STABLE.

SUGGESTED MEATS INCLUDE:

#1	PORK TRIMMINGS	25 LB	#2	PORK TRIMMINGS	18 LB
				BEEF TRIMMINGS	7 LB

PROCESSING

1. GRIND THE MEAT THROUGH A BREAKER PLATE (CHILI PLATE)
2. ADD ZACH'S CHORIZO SEASONING TO THE MEAT MIXTURE AND MIX TOGETHER FOR 5 TO 10 MINUTES.
3. ADD 24 OUNCES OF VINEGAR* FOR 25 LB OF MEAT AND MIX AGAIN.
4. GRIND THE MIXTURE THROUGH A 3/16 INCH SAUSAGE PLATE.
5. ALLOW THE SAUSAGE TO STAND FOR 2 TO 3 HOURS BEFORE REMIXING TO ABSORB THE VINEGAR RUN-OUT.

* TO OBTAIN THE BEST RESULT USE THE HIGHEST GRAIN VINEGAR AVAILABLE, PREFERABLY 100 GRAIN. LESSER STRENGTH VINEGARS WILL NOT PRODUCE AS SATISFACTORY A PRODUCT.

SPICE USAGE:

USE 19.75 OZ OF SEASONING AND 24 OZ LIQUID OF VINEGAR WITH 25 LB OF MEAT.

FOR OTHER AMOUNTS OF MEAT:

USE 8.00 OZ OF SEASONING AND 10 OZ LIQUID OF VINEGAR WITH 10 LB OF MEAT.

USE 15.75 OZ OF SEASONING AND 19 OZ LIQUID OF VINEGAR WITH 20 LB OF MEAT.

USE 39.25 OZ OF SEASONING AND 48 OZ LIQUID OF VINEGAR WITH 50 LB OF MEAT.