



Zach's Spice Company
Library of Formulas

CHORIZO SAUSAGE
(For 50 lb of meat)
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	50 lb	#2	Pork Trimmings	35 lb
				Beef Trimmings	15 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 1 and 1/2 quarts of vinegar* for 50 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.

*Use the highest grain vinegar available, preferably 100 grain, to obtain the best result. Lesser strength vinegars will not produce as satisfactory a product.

Spice Usage:

- 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 19.75 oz of seasoning and 24 oz liquid of vinegar with 25 lb of meat.
- Use 39.25 oz of seasoning and 48 oz liquid of vinegar with 50 lb of meat.