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DRIED CHORIZO - From "GREAT SAUSAGE RECIPES AND MEAT CURING" by Rytek Kutas

This Book Is Considered By Most Sausage Makers To Be The Complete And Definitive Book On Sausage Making.

Listed below are the ingredients needed to make Chorizo or

INGREDIENTS FOR 25 LBS

1 cup salt
2-1/2 cups water
2-1/2 cups white vinegar
2/3 cup Spanish paprika
1/2 cup hot cayenne pepper
1/2 cup granulated garlic
1/2 cup oregano
5 tsp. black coarse pepper
5 tsp. Insta cure No. 2
1 cup corn syrup solids
3-3/4 cups Fermento

INGREDIENTS FOR 10 LBS

7 Tb. salt
1 cup water
1 cup white vinegar
4 Tb. Spanish paprika
3 Tb. hot cayenne pepper
3 Tb. granulated garlic
3 Tb. oregano
2 tsp. black coarse pepper
2 tsp. Insta cure No. 2
3 Tb. corn syrup solids
1-1/2 cup Fermento

A dried chorizo can be made using any combination of lean meats or 100% pork butts. Grind all chilled meats 32-34° F through a 1/2" grinder plate. Add all ingredients to meat and mix well. Remove meat to a container and pack very well to avoid air pockets. Cure overnight at 34-36° F. Before stuffing, regrind meat through a 1/4" or 3/8" plate. This will allow easier stuffing into a 35- 38 mm hog casing. Sausage is placed on smoke sticks, spaced properly, and allowed to ripen for 3 days at 70-75° F with humidity of 70-80%. Then space sausages about 3-4" apart and dry for 15 days at 50-55° F humidity at 60-70%.

Sausage may then be placed into containers and filled with lard.

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