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CHORIZO - SONORA STYLE

Listed below are the ingredients needed to make Chorizo or [Click Here](#) to buy a bag of premix Chorizo seasoning

Ingredients

- Two pounds of lean ground pork
- 10 garlic cloves
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1 teaspoon ground cinnamon
- 1 teaspoon ground oregano
- 3/4 teaspoon ground cloves
- 1 teaspoon sugar
- 1/2 cup chili powder (ground chili colorado (red) that does not contain cumin)
- 1/2 cup vinegar or red wine
- Sausage casing if desired

Mix it all together until the meat is evenly colored by the red chili powder. You can store as bulk or use it to fill the sausage casings.

Variations

1. Use lean ground beef, ground turkey or soy in place of the pork.

Add several crushed chilitipins (tiny pea shaped red peppers), a little Tabasco or other hot sauce to add to the kick.

Uses:

Hueveos con Chorizo (eggs with chorizo)

Place one quarter pound of chorizo in a saucepan with a little oil. Cook thoroughly and add two beaten eggs. Stir and cook until done to taste. Make burros with fresh flour tortillas or serve on toast. I prefer to fry the burros in a little oil chimichanga style. Garnish with chopped lettuce, chopped tomatoes, mayonnaise and or salsa of choice. Vary the amount of chorizo as desired.

Papas con Chorizo (potatoes with chorizo)

In a large frying pan with a coating of oil, place one pound of chorizo and one pound of white potatoes that have been chopped into small cubes (about 1/2 to 3/4 inch). Cook and stir until the chorizo is well cooked and the potatoes are tender. Serve with eggs or rice or Make burros with fresh flour tortillas. I prefer to fry the burros in a little oil chimichanga style. Garnish with chopped lettuce, chopped tomatoes, mayonnaise and or salsa of choice. Vary the amount of chorizo as desired.

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