

Homemade Chorizo Sausage

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This is a really easy recipe for making your own chorizo. You can either leave the minced sausage as is once it has been made, or roll it into sausage-shaped patties. Wrap the sausages in cling-film once made to ensure that they keep their shape. This isn't a traditional recipe, but it produces fantastic flavour.

Ingredients:

1.2kg minced pork (don't use extra lean, you need the fat for flavour)
2 cloves of garlic
2 heaped tsp. smoked paprika
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2 fresh red chillies
3 tsp. dried oregano
100ml distilled red wine vinegar
100ml water
Salt and pepper

Directions:

1. Mince the garlic or chop it as finely as you can.
2. Slice the chillies in half and using the blunt edge of your knife, scrape the seeds out. Finely chop them.
3. In a large bowl, mix together the chillies, smoked paprika, paprika, oregano and minced garlic to make a paste. Season well.
4. Add the vinegar and water to the paste and mix really well to form a marinade.
5. Using your hands, break up the pork. Pour the marinade over the pork and get your hands in and scrunch the marinade into the pork.
6. Once thoroughly combined, cover with cling-film and leave for at least 24 hours. The acid in the vinegar will begin to cook the meat.
7. Use as is or form into patties. If you're forming the meat into sausages, they can then be stored in the freezer and used up to two months later.

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