

Real Chorizo

1 pound of ground pork
3 dried large chilis (use guajillos for super spicy)
1/4 cup apple cider vinegar
1 small yellow onion, diced
3 cloves of garlic, chopped
1/4 teaspoon ground cinnamon
1/2 teaspoon cumin
3/4 teaspoon paprika
1/4 teaspoon cayenne
1/4 tsp. parsley
2 teaspoons salt

Preparation time: 40 minutes

Cook time: 15-20 minutes

Yields about 1 ¼ pound spicy chorizo (serves about 4 for a meal, about 25 for tapas.)

1. Rinse the dried guajillos, and then remove the stem and seeds. Heat the chiles for a 30 seconds on each side in a skillet over high heat. Let soak for half an hour in room temperature, filtered water.
2. After chilis are moist, drain the water and blend chilis and vinegar in a blender.* over high speed. Then add onion and garlic. Puree until paste is formed.
3. Add the chili puree to the ground pork, along with cinnamon, cumin, paprika, cayenne, parsley, and salt. Mix well (use gloves).
4. Your paprika is ready! You can either cook it up right away over medium heat in a large skillet for 15-20 minutes, stirring occasionally. To keep for later, store chorizo in an airtight container in the refrigerator for up to two days maximum. Stores in the freezer for up to two weeks.

**Note to cooks – this stuff is POTENT. I would recommend not inhaling while cooking, or even wearing goggles (not kidding), as you might, ahem, MASE yourself (like I didn't do?!) if you breathe in too much. This is why it is important to keep the mixture covered in the blender while mixing. Would be funny if I was kidding. I promise it will taste GREAT, though. Oh, and most certainly wear gloves when mixing the sausage.*