



## CHORIZO – RYTEK KUTAS

Page 1 of 1

---

26 Lyerly St.    Houston, TX 77022    713-691-2935    800-356-5189    Fax: 713-691-3250

---

CHORIZO - From "GREAT SAUSAGE RECIPES AND MEAT CURING" a book 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

### INGREDIENTS FOR 25 LBS.

10.5 Tb. salt  
2-1/2 cups white vinegar  
3/4 cup paprika  
1/2 cup hot ground pepper  
8 Tb. fresh garlic  
2-1/2 Tb. oregano  
5 Tb. black coarse pepper  
2-1/2 cups water  
25 lbs. boned pork butts

### INGREDIENTS FOR 10 LBS.

4 Tb. salt  
1 cup white vinegar  
5 Tb. paprika  
3 Tb. hot ground pepper  
3 Tb. fresh garlic  
1 Tb. oregano  
2 tsp. black coarse pepper  
1 cup water  
10 lbs. boned pork butts

### GRINDING & MIXING

Grind all the pork butts through a 1/4" grinding plate and place in a mixing tub. Add all the ingredients and mix well until all the spices are evenly distributed. Chorizo is to be stuffed into a 38-42 mm hog casing. Place on smoke sticks and let dry in cooler overnight. This particular sausage takes much longer to dry than most others.

---

For more recipes and information call us, come by or visit us on our *Web Site*. [www.alliedkenco.com](http://www.alliedkenco.com)

**WE CATER TO THE "DO IT YOURSELF PERSON"**  
**CALL FOR A FREE SAUSAGE MAKING AND SUPPLIES CATALOG**

---