



ZACH'S  
CHORIZO SAUSAGE  
SEASONING – FRESH

Using Zach's Blend ZH561

---

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

---

This ethnic sausage seasoning produces a full-flavored chorizo product but not too hot. Chorizo mean sausage in Spanish but there are versions of this sausage in many countries - sometimes with different spellings and slight variations in spices. The Mexican-style sausage uses high levels of paprika and chilies. Vinegar is added for lowering the pH of the meat.

Usually made with pork but other meats can be used.

Some suggested meat combinations for 25 Lb. of Chorizo include:			
#1	#2	#3	#4
Lean Pork Trimmings - 25 lb.	Lean Pork Trimmings - 17.5 lb. Lean Beef Trimmings - 7.5 lb	Boned Pork Butts Or Pork Shoulders – 25 Lb.	Game Meat - 15 Lb. Pork Fat – 10 Lb.

**Processing**

1. Grind the meat through a 3-hole kidney plate
2. Add **Zach's Chorizo Seasoning** (19.75 oz) to the meat mixture and mix together for 5 minutes.
3. Add 3 cups (24 Oz.) of vinegar for 25 lb. of meat and mix again. Use the highest grain vinegar available, preferably 100 grain, (10% acidity), to obtain the best result. Lesser strength vinegars found in supermarkets will not produce as satisfactory a product. You can find concentrated vinegar in specialty stores. SURIG makes a 25% vinegar which can be diluted to 10% by adding water.
4. Grind the mixture through a 3/16-inch sausage plate.
5. Allow the sausage to stand for 2 to 3 hours then remix to absorb the vinegar run-out.
6. Stuff the Chorizo into 35 to 42 mm natural hog or plastic casing to make links. For bulk sausage stuff into poly bags or pack in vacuum bags.

---

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**

---