

Ruhlman's Mexican Chorizo

adapted from *Charcuterie* by Michael Ruhlman
makes 2 1/2 pounds

- 2 1/2 pounds diced pork shoulder
- 4 1/2 teaspoons salt
- 1 tablespoon ancho chile powder
- 1 1/2 teaspoons hot paprika
- 1 1/2 teaspoons chipotle powder
- 1 1/2 teaspoons minced garlic
- 1 1/2 teaspoon freshly ground black pepper
- 1 1/2 teaspoons chopped fresh oregano (or 1/2 teaspoon dried oregano)
- 1/4 teaspoon cumin
- 1 1/2 teaspoon tequila, chilled
- 1 1/2 teaspoon red wine vinegar, chilled

Keep it cold! One key to good sausage is keeping the meat cold, so the fat does not begin to melt and negatively affect the consistency.

Place all grinder parts in the freezer while you prepare the meat.

Cut meat into 1-inch chunks. Toss with all ingredients except tequila and vinegar. Chill in the refrigerator.

Assemble grinder. Place bowl under the grinder inside a bowl of ice. Grind the seasoned meat once through the grinder with a medium die.

Pour chilled tequila and vinegar over ground meat. Stir to combine. Cook up a small portion of the chorizo to ensure the seasonings are as you desire.

Using the paddle attachment of your mixer, beat the ground meat on until the meat begins to stick to itself. Use immediately, chill meat in a covered container, or weigh out and freeze for later use.