

Recipe Name: Mexican Chorizo (DuckBlend)	
Variation Name:	
Date entered: 7/2/2013	15% max liquid absorption (% of meat weight)(default 15%)
Date used: 8/30/2013	0% liquid added by packer (% of meat wt.)(default:0%)
For 'skin-on' meats, reduce weight entry by 10%	

			state: cook before eating	cure not necessary	
Ingredients:			style: fresh	(from below) fat: 25.6%, salt: 2.01%	
kg.	est.volume	grams	pct.	item	nitrite: 00 ppm, nitrate: no nitrate
0.02350	3.94 tsp	23.500	2.01%	salt (non-iodized)	dissolve in vinegar
1.00000		1,000.000	85.41%	Pork Class II-A: <30%. Pork butt	<note>meat 1
0.08811	88.11 ml	88.106	7.52%	vinegar (6% acid)	note <other liq15>
0.02115	8.46 tsp	21.145	1.81%	chile-ancho	note <herb/spice 17>
0.01145	4.58 tsp	11.454	0.98%	chile-pasilla	note <herb/spice 18>
0.00018	.08 tsp	0.176	0.02%	cloves (ground)	note <herb/spice 19>
0.00062	.31 tsp	0.617	0.05%	coriander (ground seed)	note <herb/spice 20>
0.00035	.17 tsp	0.351	0.03%	cumin (ground)	note <herb/spice 21>
0.01762	7.05 tsp	17.621	1.50%	garlic (fresh)	note <herb/spice 22>
0.00035	.23 tsp	0.351	0.03%	oregano	note <herb/spice 23>
0.00687	3.27 tsp	6.875	0.59%	paprika sweet	note <herb/spice 24>
0.00066	.31 tsp	0.661	0.06%	pepper (black)	note <herb/spice 25>
1.1709	total weight, kg.		...of sausage (ignores casing)		

0.0235	salt weight, kg.	2.01%	salt weight, wt. %	...salt (including cure)
-	sugar weight, kg.	0.00%	sugar weight/wt. %	...sugar (including cure)
		00 ppm	Nitrites (bulk)	
		no nitrate	Nitrates (bulk):	
0.30	est. total fat, kg.	25.6%	fat %	...estimate
0.83	est. total water, kg.	71.1%	water % (natural + packer + recipe liquids)	...estimated water (all forms)

Batch #/Wt/Date:	2	1.170856085	8/30/2013
Cook Note 1	Standard recipe. Boosted salt to 2.0%.		
Cook Note 2	Next, try a supercharged recipe with more heat (cayenne), color (paprika), garlic (although this is plenty already).		
Cook Note 3	Spices easily stored in airtight jars, saved to make 1# lots later.		
Cook Note 4	<spare>		

This Recipe - - NOTES: **This Recipe- - Rating: Excellent**

Garlic, 4 cloves = 20 gm. 5 chiles anchos mulatos = 53 gm whole, 37 gm seeded (Use a large one, here.) 2 chiles pasillas = 29 gm whole, 23 gm seeded.

Season for 3 days in refrigerator, then freeze in 3 or 4 oz sandwich baggies, rolled like sausage. ...or stuff casing. Good crumbled, fried, scrambled with eggs

Do not smoke unless cure is added. (Re-calculate salt balance.)

Duck's standard recipe

Resources	casing: hog	other: hog
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Raw Material Treatment

step 1 Mix all herbs/spices but not vinegar. Dissolve salt & cure in vinegar to disperse.

step 2 Grind meat coarsely.

step 3 Mix all ingredients except vinegar into meat. Mix until sticky.

step 4 Mix in vinegar last. Mix only enough to disperse, so as not to reduce the "bind" unduly.

Finished Product Treatment

detail 1 No need to stuff unless smoking. Cure #1 MUST be used if smoking.

detail 2 Package fresh sausage in 2 oz to 4 oz packets. Use 2 oz. for 2 eggs.

detail 3 RMT step 3

Abstract:

Pickle: Mix all herbs/spices but not vinegar. Dissolve salt & cure in vinegar to disperse.

Grind: Coarse grind

2nd Grind: <none>

Mix: Mix all ingredients except vinegar into meat. Mix until sticky. Mix in vinegar last, only enough to disperse, so as not to reduce "bind" unduly.

Stuff & Tie: No need to stuff unless smoking. Cure #1 MUST be used if smoking.

Rest: Season for 3 days in refrigerator before using or freezing.

Smoke: none unless cure is added

Cool: <Cool>

Store: Package fresh sausage in 2 oz to 4 oz packets. Use 2 oz. for 2 eggs. Freeze all except 1 - 2 days worth.

Package: plastic vacuum pack.