

<b>Recipe Name:</b>	<b>Chorizo (Yucatecan achiote style)</b>		
<b>Variation Name:</b>			
<b>Date entered:</b>	9/6/2018	15%	max liquid absorption (% of meat weight)(default 15%)
<b>Date used:</b>	9/6/2018	0%	liquid added by packer (% of meat wt.)(default:0%)
			<i>For 'skin-on' brined meats, reduce weight entry by 10%</i>

		<b>state:</b>	cook before eating	<b>cure not necessary</b>
		<b>style:</b>	<b>fresh</b>	(from below) fat: 25.7%, salt: 0.00%
<b>Ingredients:</b>				nitrite: 00 ppm, nitrate: no nitrate
<b>kg.</b>	<b>est.volume</b>	<b>grams</b>	<b>pct.</b>	<b>item</b>
0.45400		454.000	85.82%	Pork Class II-A: <30%. Pork butt
0.01500	15.00 ml	15.000	2.84%	water
0.05000	2.17 tsp	50.000	9.45%	achiote paste
0.01000	5.56 tsp	10.000	1.89%	cayenne (ground)
0.5290	total weight, kg.		...of sausage (ignores casing)	

-	salt weight, kg.	0.00%	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):	
0.14	est. total fat, kg.	25.7%	fat %	...estimate
0.36	est. total water, kg.	67.2%	water % (natural + packer + recipe liquids)	...estimated water (all forms)

<b>Batch #/Wt/Date:</b>	1	0.529	9/6/2018
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<b>Cook Note 1</b>	One pound trial batch. Fried: excellent!
<b>Cook Note 2</b>	Divided mixture into 4-ounce "snack" bags, refrigerate or vacuum-pack & freeze.
<b>Cook Note 3</b>	Fry up 1/2 bag (2 oz.), scramble with two eggs, add salsa to taste. Enough for four breakfast tacos.
<b>Cook Note 4</b>	<cooking note 4>

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

As seen on "Mexico One Plate at a Time" Season 11 Episode 12 (Bayliss), by Paloma Ponce of Momacoa Restaurant, Merida  
 Spice loading interpolated from other chorizo recipes. Use one 50 gm packet of achiote spice per pound of minced pork butt. Added cayenne per personal taste.  
 Chef Ponce stuffs 4" links, smokes these at 275 degF as you would a brisket or cochinita pibil in an offset smoker.  
 My favorite way: add 10 gm cayenne per pound mince, divide into 4-oz. packets, fry 2 oz and add to two scrambled eggs for four breakfast tacos.

<b>Resources</b>	casing: pork	other: 32 - 36 mm casing
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**Raw Material Treatment**

- step 1 Chill pork butt. Grind coarse.
- step 2 Mix achiote packet with enough water to make a paste. Add 10 gm cayenne/pound mince if desired. Mix in by hand. Chill.
- step 3 Optional: Stuff in 4 inch to 6 inch links, or store loose for frying with scrambled eggs.
- step 4 <RMT step 4>

**Finished Product Treatment**

- detail 1 Vacuum pack and freeze if not used immediately.
- detail 2 FPT 2
- detail 3 FPT 3

**Abstract:**

- Pickle: <pickle>
- Grind: Coarse grind.
- 2nd Grind: <2nd grind>
- Mix: Mix achiote packet with enough water to make a paste. Add cayenne if desired. Mix in by hand. Chill.
- Stuff & Tie: 32 - 36 mm hog casing, 4" to 6" links, or optionally, 4-ounce "snack-size" bags.
- Rest: <Rest>
- Smoke: Chef Ponce cooks these at 275 degF as would be a brisket or cochinita pibil in an offset smoker. I prefer frying loose, mixing with eggs, scrambling.
- Cool: Consume after cooking.
- Store: <Store>

Package: Vacuum pack and freeze if not cooked/consumed immediately.