

CHORIZO SAUSAGE:

- Meat Block:** 25 lbs of 70/30 Beef Trim or 25 lbs Untrimmed Pork Butts
or 18 lbs Venison and 7 lbs Pork Fat
- Additives:** 1-bag Excalibur Chorizo Sausage Seasoning
8 oz (0.50 lbs) 50 grain vinegar
- Process:** Grind all meat and fat through a 3/16" grinder plate. Repeat for a second grind.
- Mix:** Mix seasoning with meat and vinegar for 3 minutes.
- Stuff:** Stuff into 32-35mm Natural Hog Casings for a breakfast type Chorizo, or stuff in 1 lb Meat Bags for bulk.
- Cooking Instructions:** Always cook all meat products to a minimum internal temp of 160°F.