

Chorizo
Yield: 2 Pounds (16 - 2 oz Portions)



Created by: Erik Youngs
Company or Team Name: Voodoo Chef

Count	Weight	Volume	Ingredient
	1 #		Beef, Ground Lean
	1 #		Pork, Ground Lean
3 Each			Garlic, Clove Minced
		2 oz	Tequila
		2 Tbs	Vinegar, White
		2 Tbs	Voodoo Chef Smokehouse
		2 Tbs	Oregano, Mexican
		1 Tbs	Sugar-in-the-Raw
		1 Tbs	Pepper, Black Table Grind
		2 Tbs	Paprika
		1/2 Cup	Water, Boiling
		4 Tbs	Voodoo Chef NOLA

How to:

1. Mix the Ground Beef and Pork in a mixing bowl until fully incorporated.
2. Add the Garlic, Tequila, Vinegar, VDC Smokehouse, Oregano, Sugar-in-the-Raw, and Black Pepper. Continue mixing until all ingredients are fully incorporated.
3. Bring the water to a boil. In a separate bowl containing VDC Red, add the water and mix to form a paste.
4. Add the paste to the Beef/Pork mixture until evenly distributed throughout the Beef/Pork.

Refrigerate overnight.