

Coahuila Style Chorizo (with vegan option) – Chorizo Estilo Coahuila (con opción vegana)

Ingredients

2 lb (1 kg)	ground pork, or plant-based ground meat substitute
5	ancho peppers; wiped clean
2	guajillo peppers; wiped clean
1 cup	apple cider vinegar
5 cloves	garlic; peeled
1 tsp	ground cumin
1 tsp	ground black pepper
½ tsp	dry oregano
½ tsp	ground cloves
½ tsp	ground nutmeg
2 tsp	coarse salt, such as Kosher



Remove stems and seeds from peppers. In a small pot over high heat, bring vinegar to boil and add peppers. Allow to cook for one minute, then remove pot from heat and allow peppers to soak for ten to fifteen more minutes, as the vinegar cools down. Place garlic, spices and salt in a blender jar; add peppers and half a cup of the soaking vinegar; blend for one minute to obtain a smooth paste, and reserve. In the photos below, a batch made with plant-based ground Beyond Meat™ (left) and ground pork (right):

Place ground meat (or substitute) in a non-reactive container. Add reserved paste:



Very thoroughly, mix together the paste and ground meat (or substitute), breaking into small clumps, until it is coloured uniformly (photos right). At this point, the preparation may be formed into sausages using tripe or soy-based casing, or just cover the container with cheese cloth, securing with an elastic band or string. Store the fresh chorizo in the refrigerator at least overnight, to allow all the flavours to meld.



To cook, start with one or two tablespoons of oil in a pan; add chorizo and fry over medium heat until fully cooked, stirring and breaking up to desired size:



Cooked chorizo may be served with eggs, wraps, or in tacos, as shown at the top of the page.