



How to Make Swaggerty Style Chorizo

directions

1. Add the 2 pounds Swaggerty's bulk sausage to a large mixing bowl, or as I did, a large skillet in which I cooked the sausage mixture.
2. Sprinkle the chili pepper, paprika, oregano, cumin, cinnamon and cloves, salt, minced garlic and red wine vinegar over the raw sausage. Using your hands mix all of the ingredients into the sausage until they are very well combined.
3. Cook sausage mixture over medium heat, breaking up into small pieces with a spoon as it cooks. Your Swaggerty's Sausage has just been turned into Swaggerty's Chorizo Style Sausage!
4. Drain on paper towels. You can store frozen for later use in 1/2 pound batches in plastic bags. If you are using some for a recipe then freeze any leftover for later.

notes

Chorizo is widely used in Mexican and Spanish recipes instead of regular sausage. It is easy to turn regular bulk sausage into a spicy chorizo-style sausage with a few spices and little effort. Make your favorites like Chorizo, using your favorite package of Swaggerty's premium pork sausage in your tacos, soups, chile, omelettes, chili, nachos, baked potatoes, and so much more!

to serve

As desired in your recipe requiring chorizo



2 lbs

servings

10 min

prep time

10 min

cook time

ingredients

2 lbs. Swaggerty's Bulk Sausage

6 tablespoons dried chili pepper

5 tablespoons paprika

4 teaspoons dried oregano

2 tablespoons ground cumin

1/4 teaspoon each ground cinnamon and cloves

1 teaspoon kosher salt

4 fresh garlic cloves, minced

1/2 cup red wine vinegar

Pairs well with: Tacos, pizza, chile, omelettes, nachos, and baked potato as a topping

Special Kitchen Tools: N/A