



Recipes

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Green Chorizo

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

3 1/2 tsp. Black Pepper

3/4 tsp. Cumin

3 1/2 tsp. Coriander

1 1/4 tsp. Mexican Oregano

3/4 tsp. Clove

2 each Bay Leaves

16 each Garlic cloves

6 each Serrano Chile , deseeded

1/2 cup Sherry vinegar

2 1/2 cups Parsley , chopped

2 1/2 lbs. Pork , ground

Directions:

1. In a medium non-stick sauté pan over medium heat, toast the black pepper, cumin, coriander, Mexican oregano, cloves, and bay leaf. Toast for about 15 seconds. Grind the seasoning blend in a spice grinder or coffee grinder.

2. In a blender or food processor, combine garlic cloves, serrano chilies, sherry vinegar, and parsley. Process until a paste forms.

3. In a bowl, combine ground spices, parsley paste, and ground pork. Mix well to combine. Refrigerate for service.