

## Homemade Mexican Chorizo

<http://userealbutter.com/2012/07/25/mexican-chorizo-recipe/>  
from [Alosha's Kitchen](#) and [Foodie with Family](#)

10 dried guajillo chile peppers, stem and seeds removed  
7 dried arbol chile peppers, stem and seeds removed  
4 dried New Mexico chile peppers, stem and seeds removed  
2 white onions, peeled and chopped  
5 cloves garlic, peeled and coarsely chopped  
1 1/2 cups cider vinegar  
2 tbsps ground cumin  
2 tbsps Mexican oregano  
2 tbsps kosher salt  
3/4 tsp ground cinnamon  
1 tbsps freshly ground black pepper  
3 lbs. ground pork

Wipe the dried chiles down with a damp cloth. Place the chiles (seeds and stems removed) in a hot skillet or frying pan for a minute on a side until they are no longer brittle. Remove from heat. Place the chiles in a large non-reactive bowl. Place the chopped onions and garlic on top of the chiles. Heat the vinegar in a saucepan or in the microwave until quite warm, and pour that over the chiles, onions, and garlic. Weigh the whole thing down with a plate, then tightly seal the entire bowl with a sheet of plastic wrap. Let it sit at room temperature for an hour. Empty the contents into a blender or food processor and blend until it is smooth. You can add more vinegar if you need more liquid in case things don't feel like cooperating in the blender. Let the sauce cool completely. After the sauce has cooled, add it and the remaining spices to the ground pork. Mix with your hands until uniformly distributed. Divvy up the sausage to freeze or use right away. Makes 5 pounds of chorizo.