

Chorizo Verde



Ingredients

- 1/4 cup water
- 3 oz spinach, trimmed
- 2 serrano chili peppers, seeded and minced
- 1/2 cup fresh cilantro
- 1/2 cup fresh parsley
- 3 TB green pumpkin seeds (pepitas)
- 1 TB fresh oregano
- 2 tsp garlic powder
- 2 tsp kosher salt
- 1.5 tsp pepper
- 1/2 tsp ground cumin
- 1/4 cup cold water
- 2 lb pork shoulder
- hog casings

Info

- **Prep:** 1 hour
- **Cook:** 12 min
- **Serves:** 8 sausages
- [Source](#)

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Directions

1. Boil water and blanch spinach for 15 seconds, drain and squeeze liquid, then let cool completely.
2. In blender combine spinach, chiles, cilantro, parsley, pumpkin seed, oregano, garlic powder,

salt, pepper, cumin, and cold water - puree until smooth

3. Chill and cut into pieces, put through grinder on coarse
4. Add puree & mix until distributed. Add water and mix 90s kitchenaid 4 or until it holds together
5. Taste by frying in a pan
6. Put into hog casings

[sausagemaking](#), [sausage casings](#), [pork shoulder](#), [cilantro](#), [pumpkin seeds](#), [pepitas](#), [mexican](#), [oregano](#), [parsley](#), [serrano](#), [hot pepper](#), [spinach](#)

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