

SPICY PORK & POTATO CHORIZO

Serves 6 to 8

2 kg ground pork

+/- 800 grams potatoes, washed (not peeled!) and cut into small chunks about 1-2 cm widest

Vegetable oil

Paste:

Juice of 1 lime

100ml tomatoes-polpa/puree

1 medium onion, roughly chopped

6 garlic cloves

2 tablespoons of oregano

2 tablespoons of ground cumin

2 tablespoons of paprika

3 teaspoons of salt

1 teaspoon of pepper

1 teaspoon of cinnamon

1 teaspoon of ground cloves (clou de girofle)

1 teaspoon of cayenne pepper

1 tablespoon of vinegar (apple cider or normal)

1/2 jar (175 gr) of CHEZWaWa small-batch Salsa Roja **

Wash the potatoes (do not peel them) and cut into small cubes/chunks about 1 to 2 cm widest. Add them with water and a pinch of salt to a pot and bring to a boil. Boil potato cubes for max 5 minutes until starting to get soft but NOT mushy! Drain the potatoes and run cold water over them to stop the cooking process. Leave aside in the colander.

Take a large plastic jug or tall bowl and add all the ingredients under "Paste". Process with a blender (work in batches) or better yet with a hand/emersion blender, and blend until a thick but smooth and uniform paste forms.

Place the ground pork in a large metal bowl and pour on top the Paste from the jug. Using a wooden spoon or your hands, mix the pork and paste until well combined to form "Chorizo".

Put a large pot on the stove on medium heat with a small amount of vegetable oil. Add the Chorizo and spread it out on the bottom of the pot evenly to cook. Do NOT touch it for about 5 minutes. Then take a plastic spatula or wooden spoon and cut 'stripes' in both directions (like tick-tack-toe) multiple times across the chorizo, then turning it over and breaking it up so that the cooked Chorizo is 'loose' and not chunky. Keep stirring/breaking constantly with spatula and cook it for another 5 to 6 minutes (chorizo is already brown in color so it can be difficult to understand when it is cooked). Add the drained potato chunks and stir well, cooking for another 4 to 5 minutes. Taste and adjust salt and pepper if necessary.

Serve over rice, or can also be used as a taco filling for corn tortillas **.

Can top with any or all of the following: fresh cilantro, sour cream, diced tomatoes, squeeze of fresh lime, avocado slices.

** *Ingredient usually available at Pequeña Tienda at CHEZWaWa-Châtelain.*