

SPANISH **SAUSAGE/CHORIZO**

You need loin of pork mixed with fat

and add:

-salt

-garlic

-cayenne

-oregano

Then mix all the ingredients and you let it rest for one night.



The next day you put all the ingredients in a machine to stuff.

You cut it into pieces, about 50cm long and hang it up in a cool place.

When it is hard it is

Ready to eat!!!!.