

EL CHICO'S CHORIZO

If you think you don't like Mexican chorizo, this recipe will change your mind. It is adapted from a cookbook published by El Chico restaurants in the 1970s. They started with ground pork, but that was before food processors became common. The fresh-ground flavor is much better. Choose fatty or lean chops, depending on your preference (I like the fatty kind for chorizo). Add more paprika if you like an intense orange color.

MAKES 1 1/4 CUPS

Combine all of the ingredients except the oil and onion in a food processor. Process until coarsely ground, about 20 seconds. Heat the oil in a skillet or sauté pan over medium-high heat. Stir in the chopped onion. Add the chorizo mixture and brown for 5 minutes or to desired doneness.

VARIATIONS

For lean chorizo:

Omit the oil, add the mixture to a cold skillet, turn the heat to high, and brown to taste.

Chorizo y Papas:

Add 1 cup boiled potato chunks and turn with a spatula over medium heat until the chorizo and potatoes are well combined and heated through.

Chorizo y Huevos:

Add 2 beaten eggs to 3 heaping tablespoons of hot cooked chorizo in the skillet and turn with a spatula over medium heat until the eggs

**1/2 pound boneless
pork chops, cut into
4 or 5 pieces**

**1 teaspoon chili
powder**

2 teaspoons paprika

1 teaspoon salt

**1/4 teaspoon garlic
powder**

**1/4 teaspoon ground
cumin**

**2 tablespoons red
wine vinegar**

**1 tablespoon
vegetable oil**

**2 tablespoons
chopped onion**