



Recipes from Our Kitchen to Yours

Grassfed Beef Chorizo

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| 3 lbs. | Grassfed Ground Beef |
| 1 ¼ C. | Red Chile Powder |
| 6 | Garlic cloves (organic), pressed |
| 1 tsp. | Dried cilantro (organic) |
| 2 tsp. | Dried Mexican Oregano (organic) |
| 2 T. | Apple Cider Vinegar (organic) |
| 2 C. | Tomato Sauce (organic) |
| 1 tsp. | Sea Salt |
| 1 tsp. | Black Pepper |
| 2 tsp. | Cracked Black Pepper |
| 1 tsp. | Dried Red Bell Pepper (organic) |
| 3 T. | Extra Virgin Olive Oil |

In a large bowl, combine all of the above ingredients. Mix gently with your hands until everything is incorporated. Cover & refrigerate for two or three days to allow the flavors to blend. Divide into three equal amounts to cook or freeze.

*Garner modified a recipe that Marilyn Noble, AGA Communications Director, shared in their 5/7/13 newsletter. Thank you Marilyn. I love chorizo. It's so comforting to know I can make my own with Grassfed Beef. I always thought it was necessary to add pork to get a good flavor in chorizo, but not so, this is fabulous!!!!