

Easy Tupperware Chorizo from River Cottage Everyday

1 ½ pounds pork shoulder, coarsely ground
1 tablespoon sweet smoked paprika
2 teaspoons hot smoked paprika
2 garlic cloves, finely chopped
2 teaspoons fine sea salt
1 ½ teaspoons fennel seeds
¼ teaspoon cayenne pepper
¼ cup red wine
Freshly ground black pepper
A little canola or olive oil for frying

Put all the ingredients except the oil into a bowl and mix thoroughly with your hands, squishing the mix through your fingers to distribute the seasonings evenly. Heat a little oil in a frying pan, break off a small piece of the mixture, shape into a tiny patty, and fry for a few minutes on each side, until cooked through. Taste to check the seasoning, remembering that the flavors will develop further as the mixture matures. If you are a heat fiend, you can add more cayenne and black pepper. Cover the mixture and store in the fridge for at least 2 hours before using; this will allow the flavors time to develop. It will keep for about 1 week.

Fearnley-Whittingstall, Hugh (2011-04-19). River Cottage Every Day (Kindle Locations 3014-3029). Potter/TenSpeed/Harmony. Kindle Edition.