



SPANISH CHORIZO

PORK, SHERRY, GARLIC
PAPRIKA DULCE

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PRODUCT DESCRIPTION

- OLD SCHOOL SALUMI SERIES: IN SPANISH TRADITION, PORK WITH SHERRY WINE, GARLIC, PAPRIKA DULCE, BLACK PEPPERCORNS
- SLOW CURED WITHOUT COMPOUND NITRATES
- ABOUT 1.5 LBS EACH

SERVING SUGGESTION

EASY TO PEEL AWAY THE CASING AND SLICE. LAYER ON CHARCUTERIE BOARDS AND IN SANDWICHES, ESPECIALLY WITH IBERICO CHEESE AND QUINCE PASTE; DICE FINE FOR MUSSELS AND SEAFOOD STEWS; PAIR WITH INTENSE, FULL-BODIED REDS LIKE PRIORAT GARNACHA

SOURCE CODES
ON EACH LABEL

SG **317** 407

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SMALL, FAMILY-OWNED
FARM PARTNERS

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BEST BY 220 DAYS AFTER PACKED ON DATE

ORDER CODE # 10023-317 10 PIECES/CASE

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