



CHORIZO

SALVADORAN RECIPE

ALL NATURAL*

Made in California . Minimally Processed
Keep refrigerated or frozen



Net WT.
8oz
(228gr)



Ingredients:
PORK, SALT,
VINEGAR,
DEHYDRATED
GREEN
PEPPER,
DEHYDRATED
ONION,
SPICES,
ANNATTO
POWDER,
DEHYDRATED
GARLIC, WINE,
DRIED CHILES.

*MADE WITH ALL NATURAL PORK: RAISED WITHOUT ANTIBIOTICS, 100% VEGETARIAN FED
NO NITRITES . NO ARTIFICIAL FLAVORS . MSG FREE . SOY FREE . DAIRY FREE . GLUTEN FREE

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 9027

Safe Handling Instructions:

This product was prepared from inspected and passed meat. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions:

-  **Keep Frozen or Refrigerated.**
 - Keep raw meet apart from other foods
 - Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat
-  **Cook thoroughly.**
 - Keep hot foods hot. Refrigerate leftovers or discard

How to cook Chorizos:



10-15 MINS. on low heat over 3 tbs of water. Turn during cooking. DO NOT add oil.



Broil at 400°F for 12-15 MINS. Turn and broil for 6-8 MINS until even browning.



Microwave not recommended for cooking. Okay for reheating.

Fully cook to an internal temperature of 160°F or higher before serving.

Manufactured for ARTESANA SAUSAGES San Bruno, CA. 94066

Nutrition Facts	Amount/serving	%DV*	Amount/serving	%DV*
	5 servings per container	Total Fat 11g	14%	Total Carb. 1g
Serving Size 1.6 oz (45 g)	Sat. Fat 4g	20%	Fiber 0g	0%
Calories per serving 120	Trans Fat 0g		Total Sugars 0g	
	Cholesterol 30mg	10%	Incl. 0g Added Sugars	0%
	Sodium 370mg	16%	Protein 6g	
	Vitamin D 0% • Calcium 0% • Iron 6% • Potassium 2%			



*Percent Daily Value (DV) are based on 2,000 calorie diet.



Artesana's Story

Grandma Evita started making her specialty sausages in 1962 in Cojutepeque, El Salvador: a picturesque village known as "Chorizo Town".

Now made in California, we are proud to share our Salvadoran tradition with our peerless Chorizo recipe and the same commitment to quality made over fifty years ago.

  Artesana Sausages

Find recipes and meet our Artesana: www.ArtesanaSausages.com

Send us your comments to: contactus@ArtesanaSausages.com

