

CHORIZO



While the thickness, hardness and spiciness of chorizo varies greatly from region to region, the basics are always the same: semi-fatty pork, a healthy dose of smoked paprika and salt.

Chorizo from León is spicy, the chorizo from Asturias is often seared in local cider, the chorizo from Cantabria often has oregano and thyme and chorizo from Salamanca is often made from the high-quality Iberian pigs.

The Salchichón is similar to chorizo, salchichón is made from ground or finely sliced pork and slowly cured with salt and often smoke.

The difference is in the spices, while chorizo is red from the paprika, salchichón is usually a light pink spotted with black pepper. Both have salt and often garlic added in as well.