



Chorizo rub



Simple to make this rub can be kept in a sealed jar for months! Use it to liven up plain veggie sausages on a BBQ or add to Mexican beans for an extra kick!

What you'll need:

Pestle and mortar or alternative, airtight sealed jar, sharp knife

Ingredients

- 1/8 tsp cinnamon
- 2 tbsp chilli powder
- 2 tsp paprika
- 1 tsp sea salt
- 1 tsp garlic powder
- 1 tsp celery salt
- 1 tsp cumin
- ½ tsp black pepper
- ½ tsp oregano
- ½ tsp thyme
- ¼ tsp coriander
- ¼ tsp cloves
- 1 small curry leaf

Method

1. Firstly, chop the curry leaf up as finely as you can and add it to the pestle and mortar with the sea salt. Grind them both
2. Then add the cloves and grind to a powder
3. Add all the other seasoning ingredients and grind well
4. Store in a sealed jar
5. If you are using it to make chorizo sausages, we recommend using Richmond vegan sausages.
6. For four sausages coat them in 1 tbsp of the rub. Leave in the fridge for half an hour before cooking as recommended on the packet.

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