

Chorizo Cantimpalo Approx. 6 lb. Deli style



Chorizo cantimpalo is famous across Spain for its meaty, smoky flavor. This dry-cured sausage is best sliced thinly and enjoyed wrapped around aged cheese or paired with crusty bread and good Spanish olives.

The original recipe hails from the village of Cantimpalos in the region of Segovia. Over centuries the people of Cantimpalos refined and perfected the recipe, blending fresh rosemary, garlic, smoked pimentón paprika and other spices until they created a masterpiece.

It is one of our favorite foods to bring to parties and get-togethers since it is ready to slice in moments and is a great way to introduce one of Spain's best foods to your friends and family.

Also available in 16 oz..



Mini Cooking Chorizo Links

Cantimpalitos - Great for the grill or paella!



These little chorizos are one of our most popular Spanish sausages. Our favorite way to serve them is hot off the grill, speared with a toothpick - they are addictive! You can also sauté the 'cantimpalitos' mini chorizos in beer, wine, sherry, sidra (hard Spanish cider) or brandy. The 'mini links' make a nice garnish for paella or pasta.

The recipe, discovered by a Spaniard now living in America, is typical of the classic chorizo found in the town of Cantimpalo in Old Castile.

It is seasoned with imported Pimentón de la Vera, naturally smoked paprika milled in a nearby region. It lends a special flavor that is unique to Spain. These 'cantimpalitos' are made in America with imported Spanish spices..



Morcilla with Onions (Black Sausage)

- *U.S. made*
- *Traditional recipe from Asturias*
- *Try it grilled or with eggs - fantastic!*
- *Size - 2 x 8 oz/250 g*



This particular sausage is made from a recipe typical of Asturias. It is made in the US by a native-born Spaniard. All the seasonings are imported from Spain. Onions and Spanish paprika / pimenton add a distinct flavor.

Morcilla black (blood) sausage with onion is popular throughout Spain. It is fundamental to Spanish cuisine -- used especially in stews or cocidos, but it is an equally tasty appetizer -- either grilled and served with a mixed salad, or sliced and fried as an accompaniment to eggs. You will receive two links, each about 1 inch thick, per package.

Morcilla with Rice (Black Sausage)

- *Traditional recipe from Asturias*
- *U.S. made*
- *Try it grilled or with eggs - fantastic!*
- *Size - 2 x 8 oz/250 g*



Morcilla black (blood) sausage is used in virtually every Spanish kitchen. This rice version is especially popular in the vicinity of Burgos and Madrid.

It is an essential ingredient for cocidos and most other stews, but you can also slice and fry it, or cook it on your outdoor grill. Each package contains a pair of 1 inch-thick sausages.

This particular sausage is made in the US by a native-born Spaniard. All the seasonings are imported from Spain. Onions and Spanish paprika / pimenton add a distinct flavor.

Salchichon de Vic

U.S. made from Catalan Recipe



Salchichón in Spain differs from chorizo, in that it includes more garlic and omits paprika. Its closest relative is the salami sausage of Italy. This tasty sausage is great for entertaining or a quick tapa and full of satisfying flavor - especially if paprika doesn't sit well with you.

This salchichón was made in the United States by a native of Spain, using an original recipe from Vic - an ancient town in the Pyrenees mountains made famous for its salchichón production. Although citizens of Vic can confidently proclaim their salchichón to be the best in the world, our producer pays homage to their legacy by creating a delicious sausage here in the U.S.



Sobrasada Mallorcan style Semi-soft Chorizo

Spreadable treat - U.S. made



Spread on crusty bread and toasted until it melts, there is no other product from Mallorca more typical than sobrasada (locally known as sobreasada).

Sobrasada is the national sausage of the Balearic Islands, and Peregrino Sobrasada is as authentic as can be in America.

To premium quality ground American pork, they add a little sea salt, sun dried paprika from Murcia, a pinch of garlic and hojiblanca olive oil.

The classic premium sobrasada is usually made from the meat of a black pig, native to the Balearic Islands. Because of their balmy semi-tropical climate, islanders on Majorca and Menorca are unable to dry-cure their meat, as is done on the mainland. Instead, they preserve their meat by mixing it with a local type of paprika.

The result is sobrasada, a finely ground soft pork sausage of excellent quality. It is unique for its soft-spreadable texture, and is used for cooking or as a spread.

About 2.5 inches thick.



Chorizo Bilbao 3oz



Naturally air dried sausage made from pork



Available in 16 oz.



Chistorra Sausage

CHISTORRA, typical product from the gastronomy of Navarra. A typical style sausage made of lean pork, slightly smoked and lots of sweet paprika. Great for breakfast. MADE IN USA. Package contents: 6 links / approx. 15oz.

Cooking Instructions: Sautee in pan for 3-4 minutes either with a splash of beer, wine, or water. Also great on barbecue grill.

Pork was for centuries basic for subsistence, a usual dish is huevos con chorizo (Spanish for "eggs with chorizo"). This dish consists of fried chorizos (in olive oil or pork fat) accompanied with deep-fried eggs. The frying pan for the eggs must contain at least 3 centimeters (1 1/3 inches) of oil or melted fat, with a high temperature, i.e. when the oil starts to release smoke. The chorizo used for this dish is less cured and cannot be eaten without being cooked. The chorizo is also popular in Basque cuisine

Chorizo Sarta *ALL NATURAL



This all-natural dry-cured sausage contains only pork, paprika, garlic, salt and sugar in the raw. This rusty red aromatic chorizo has no additives or preservatives.

Spanish-influenced, dry chorizo. Loop-shaped and brick-red in color. Seasoned with smoked pimentón de la Vera (Spanish paprika)