

# DRY-AGED CHORIZO



everything you want to know about dry-aged chorizo, well, now you know.

WHAT

**We work really, really hard to be a zero-waste butcher.** We try to utilize as much of an animal as we possibly can. That means getting creative and making new, delicious things. Our dry-aged steaks, which we age here, as you know, create a bunch of trim, trim we don't want to waste.

So because we love that dry-age flavor, we're always trying to get creative and find new ways to incorporate it - make cool new things that we want to share with all of you. Enter chorizo, 22 spices go into this sausage, including coriander, garlic, cumin, and vinegar to create this bold, aromatic sausage. Paired with the dry-aged beef (we use a 45% dry-aged / 55% duroc pork), our thinking goes, builds on the chorizo, adding a funk and depth of flavor that's bomb.

At Rare Society, we're using it in our steamed clams dish. We build the sauce à la minute, adding the dry-aged chorizo to the base which brings in some serious spice, aromatics, and a little funk. We're having fun playing around, and hope you do the same.

**Please, don't eat this for breakfast.** This is not your typical chorizo. We created this with the idea for you to incorporate into pastas (it makes a mean ragu), paella, jambalya, or a build-it-yourself rice bowl. Use it sparingly - a little will go a long way.

**Here's what Chef's making:**

## DRY-AGED CHORIZO & SPRING VEGGIE ORZO

### INGREDIENTS:

- sugar snap peas
- spring onions
- chiffonade of basil, cilantro, & parsely
- orzo

### INSTRUCTIONS:

Cook orzo following the package instructions and set aside. Use a large, flat pan to cook the chorizo. Once it's almost cooked through, add the vegetables and sautee for a several minutes until they are slightly blistered. To serve: fill bowl with orzo and top with chorizo and vegetables. Garnish with herbs.

HOW

# MAY

# OX BOX



## WHAT'S IN THE BOX

**ROASTED GARLIC  
SAUSAGE**

**NY STRIP ROAST**

**TOMATILLO BBQ  
CHICKEN THIGHS**

**DRY-AGED CHORIZO**

**GROUND BEEF**

**TANDOORI WHOLE  
CHICKEN**

**FLAT IRON**



## A NOTE FROM CHEF

Hopefully by the time you read this, The Wise Ox La Costa will be open, or really, really close to being open. This project is one that hits close to home for me. I lived in the neighborhood for a bit, so it feels like a homecoming of sorts. I'm excited to reconnect with the community, show them what we're all about and what we're doing here. This shop, like our North Park original, will have pasture-raised beef, heritage pork, free-range chicken, plus some damn good sandwiches. We're excited to share our smoked turkey sando with our new Carlsbad friends - the thinly sliced, oh-so juicy turkey, smoked for an entire afternoon then layered between two toasted slices of sourdough bread, tomato, avocado, and our chipotle aioli sauce. Now I'm craving a sandwich...

So while you guys are mostly based down here, we hope you'll make the journey to check out the new space (and tell all your North County friends about it). We'll have wine and beer on tap and picnic tables to sit at. Looking forward to welcoming you all.

See ya soon, North County.

*B. Wise*