Fossil Farms Turkey Chorizo

Ingredients
3 lb. ground turkey
1 tbsp. kosher salt
1 1/2 tbsp. ancho chili powder
1/2 tbsp. smoked paprika
1/2 tsp ground achiote chili
6 cloves garlic, finely minced
1 tsp Mexican oregano (can use oregano if you cannot find Mexican)
2 tsp ground cumin
1 tsp ground black pepper
1/2 tsp ground clove
1/2 tsp ground coriander
1/4 tsp ground Mexican cinnamon (can use regular cinnamon if you cannot find Mexican)
1/3 c apple cider vinegar

In a large bowl, mix all of the spices into the turkey. Add vinegar and mix until the mixture firms slightly and feels a little tacky. Refrigerate overnight for flavors to develop. Stuff into casings or use as is.