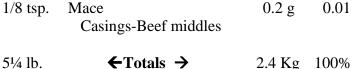
## Andouille Cajun Style Sausage

U.S.	Ingredient	Metric	Percent
4 lb.	Pork lean	1820.0 g	75.20
1 lb.	Pork trim	454.0 g	18.75
2 Tbs.	Salt	44.0 g	1.80
3	Pepper, jalapeno, pickled	30.0 g	1.25
2 Tbs.	Sugar, brown	22.0 g	1.00
4 cloves	Garlic, minced (fresh)	15.0 g	0.65
1 Tbs.	Liquid smoke (optional)	15.0 ml	0.65
1 Tbs.	Sausage Phosphate	12.5 g	0.50
1 tsp.	Cure#1	$6.0\mathrm{g}$	0.25
½ tsp.	Pepper, black	1.0 g	0.04
¹⁄₄ tsp.	Thyme, dried	0.4 g	0.02
¹⁄₄ tsp.	Bay leaf, ground	0.2 g	0.01
1/8 tsp.	Mace	0.2 g	0.01
•	Casings-Beef middles		



Note: Use metric weight and volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurements.

## **Method:**

- 1. Cut the pork (very lean) by hand into ½ to ¾-inch pieces; Chill and grind the pork trim twice through a small (6.5mm) plate
- 2. Peel the garlic cloves; blend them until very finely chopped in the processor along with the pickled jalapeno pepper.
- 3. Add the remaining ingredients to a spice mill and grind them to a fine powder.
- 4. Add the garlic, jalapeno and other ingredients the meat paste, mixing well.
- 5. Stuff the meat paste into very beef middles and tie off sausage about 12 inches long.
- 6. Air-dry them at room temperature for 12 hours.
- 7. Smoke for six hours at 150°F (65°C) with a mixture of oak and hickory; traditionally sugar cane is added—you can soak wood chips with brown sugar to approximate the taste.
- 8. Raise smokehouse temperature to 170°F (76°C) and continue cooking --if necessary--to an internal temperature of 150°F (65°C).
- 9. Cook before eating in your favorite Cajun recipe!

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