

## 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 g	0.25
½ tsp.	Pepper, black	1.0 g	0.04
¼ tsp.	Thyme, dried	0.4 g	0.02
¼ tsp.	Bay leaf, ground	0.2 g	0.01
1/8 tsp.	Mace	0.2 g	0.01
	Casings-Beef middles		

5¼ lb.      ←Totals →      2.4 Kg    100%

**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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