

## Chaurice - Creole-style Hot Sausage

U.S.	Ingredient	Metric
4.5 lb.	Pork shoulder	2100.0 g
½ lb.	Pork fat	225.0 g
4½ tsp.	Salt	32.0 g
6 Tbs.	Onion, flakes	30.0 g
1 tsp.	Cure #1 (optional)	6.0 g
1 tsp.	Garlic, granules	3.0 g
5 tsp.	Parsley, finely chopped	2.0 g
2 tsp.	Thyme leaves, crushed	2.0 g
1½ tsp.	Cayenne, ground *	3.0 g
1 tsp.	Red pepper flakes*	2.0 g
½ tsp.	Allspice, ground	0.5 g
1 small	Bay leaf, crushed	0.5 g
	32 mm hog casing	
5 lb.	← Totals →	2.4 Kg



*This formulation is based on metric measures; U.S. measures are approximate!*

\* I consider this as relatively mild; increase or decrease to suit your taste.

### Method:

1. Cut the pork and fat into small cubes and chill until partially frozen.
2. Grind through the coarse (¼ inch or 6 mm) plate of a meat grinder.
3. Add the seasonings and mix thoroughly until the meat paste well-blended.
4. Stuff into casing and tie off into 8-inch ( 20 cm) lengths.
5. Pan-fry or grill before eating!

Len Poli – Sonoma, California

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