

RAGING CAJUN SAUSAGE

Alligator & Wild Boar sausage

2 lb.	Alligator. Lean	907.0 g
2 lb.	Boar, wild*	907.0 g
1 lb.	Pork fat (adjust as necessary)	453.5 g
¼ cup	Basil fresh, minced**	60.0 ml
¼ cup	Bell pepper, red fresh, minced**	60.0 ml
¼ cup	Celery fresh, minced**	60.0 ml
¼ cup	Garlic**.	60.0 ml
¼ cup	Onion-green /chives, minced**	60.0 ml
¼ cup	Parsley fresh, minced**	60.0 ml
4 tsp.	Pepper, black, ground	20.0 ml
¼ cup	Sage fresh, minced**	60.0 ml
1 Tbs.	Salt	60.0 ml
4 tsp.	Pepper sauce (vary to taste)	60.0 ml
4 tsp.	Cajun or Emeril's seasoning	20.0 ml



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

* The fat content of Wild boar, or feral pig, can vary by season and sex. The ratios above work well for a medium size sow.

** I use fresh herbs whenever possible. Metric values are in volume units. (Dry herbs will require ½ of above quantities)

Method:

1. Use a coarse grind, 5/16 in. plate, and combine all ingredients.
2. Mix well, then mix again using a dough hook on low speed or kneed by hand.
3. Alligator meat is very, very dry and you must assure that it is well coated with pork fat.
4. Stuff into 32mm hog casings and tie off into 4-inch links.
5. Poach for five minutes then grill or bake at 375°F. (excellent in a gumbo or New Brunswick stew)

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