

Andouille – Cajun style

Smoking is completed!

U.S.	Ingredient	Metric
5 lbs.	Pork shoulder 80/20	2270.0 g
½ cup	Dry red wine	125.0 ml
1/3 cup	Garlic, chopped	45.0 g
5 tsp.	Salt	35.0 g
3 tbsp.	Ancho chili, ground	22.0 g
2 tbsp.	Onion powder	16.0 g
1 tbsp.	Sugar	13.0 g
1 tbsp.	Red pepper flakes	7.0 g
1 tbsp.	Paprika	6.2 g
1 tbsp.	Black pepper, cracked	6.2 g
1 tsp.	Prague powder #1	6.0 g
4 tsp..	Pequin pepper	6.0 g
1 ½ tsp.	File powder	3.0 g
1 tsp.	Cayenne pepper	1.8 g
1 tsp.	Mace	1.6 g
1 tsp.	Thyme, dried	1.4 g
	40+mm hog casings	



5.7 lb. ←Totals → 2.6 Kg

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

Method:

1. Grind the meat through the fine plate of the grinder. Set aside in the chiller.
2. Peel the garlic cloves; blend them until very finely chopped in the processor along with the wine.
3. Add the remaining ingredients to a spice mill and grind them to a fine powder.
4. Add the garlic, wine and other ingredients the meat paste, mixing well.
5. Stuff the meat paste into very large hog casings. Leave sausage as a rope or tie off into pairs about 10 inches long.
6. Air-dry them at room temperature for 2 hours. A small fan on low may help!
7. Smoke for three hours at 150°F (65°C), mixture of oak and hickory are nice, then raise smokehouse temperature to 170°F (76°C) and continue cooking --if necessary-- to an internal temperature of 150°F (65°C).
8. Cook before eating in your favorite Cajun or Creole recipe!



Len Poli – Sonoma California
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Sonoma Mountain Sausages