

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 | |

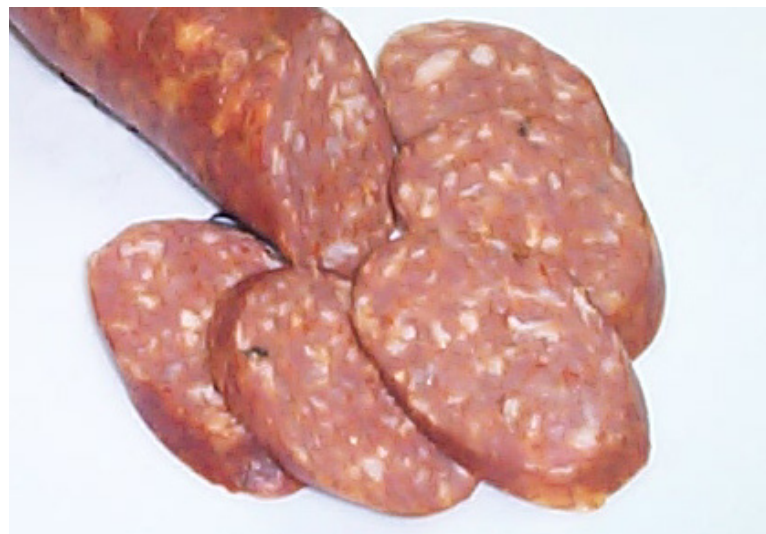


5.7 lb. ←Totals → 2.6 Kg

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!





Sonoma Mountain Sausages

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