

SPICES, SEASONING
CUSTOM FORMULATIONS

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**ANDOUILLE #25
FRESH**

ANDOUILLE IS A SPICY SAUSAGE TRADITIONALLY MADE WITH LEFTOVER CURED MEAT CUTS THAT NEED TO BE SOLD.

THE MORE MODERN WAY OF PREPARATION IS USING FRESH PORK AND CURING THE MEAT AS WITH REGULAR SMOKED SAUSAGE. FOR FRESH ANDOUILLE SIMPLY USE FRESH MARKET TRIMMINGS.

SUGGESTED MEATS INCLUDE:

#1 PORK TRIMMINGS	25 LB	#2 PORK TRIMMINGS	12.5 LB
		PORK BUTT	12.5 LB

PROCESSING MODERN ANDOUILLE

1. GRIND PORK THROUGH A CHILI PLATE AND PLACE IN MIXER.
2. ADD ZACH'S ANDOUILLE SEASONING, AND MIX FOR 4 MINUTES TO EXTRACT PROTEIN.
3. STUFF PRODUCT INTO A FRESH HOG CASING.
4. THE PRODUCT MAY BE FROZEN FOR LATER USE.
5. COOK THE SAUSAGE ON A GRILL OR IN THE OVEN.