



## ANDOUILLE #25 SMOKED

ANDOUILLE IS A SPICY SAUSAGE TRADITIONALLY MADE WITH LEFTOVER CURED MEAT CUTS THAT NEED TO BE SOLD (MEAT FORMULA #1). THE MORE MODERN WAY OF PREPARATION IS USING FRESH PORK AND CURING THE MEAT AS WITH REGULAR SMOKED SAUSAGE (MEAT FORMULA #2).

### **SUGGESTED MEATS INCLUDE:**

#1	CURED HAM SHANKS	20 LB	#2	PORK TRIMMINGS	25 LB
	CURED BACON ENDS	10 LB		PORK BUTT	25 LB
	PORK BUTTS	20 LB			

### **PROCESSING TRADITIONAL ANDOUILLE**

USE MEAT BLOCK #1.

1. BONE OUT HAM SHANKS AND CUT INTO 1/2 INCH CHUNKS.
2. REMOVE SKINS FROM BACON ENDS BEFORE CUTTING INTO 1/2-INCH CHUNKS.
3. GRIND PORK BUTTS THROUGH A CHILI PLATE. ADD 1 TABLESPOON OF SAUSAGE CURE AND MIX.
4. PUT ALL MEATS TOGETHER, AND THE ANDOUILLE SEASONING, AND MIX THE FOR 4 MINUTES TO EXTRACT PROTEIN.
5. STUFF PRODUCT INTO A FRESH HOG CASING.
6. ALLOW SAUSAGES TO AIR-DRY FOR SEVERAL HOURS BEFORE SMOKING. SMOKE THE PRODUCT.  
**SEE "SMOKED SAUSAGE" SHEET FOR SUGGESTIONS.**

### **PROCESSING MODERN ANDOUILLE**

USE MEAT BLOCK #2.

1. GRIND PORK BUTTS AND PORK TRIMMINGS THROUGH A CHILI PLATE
2. PUT ALL MEATS TOGETHER, ADD 2 OZ OF SAUSAGE CURE AND THE ZACH'S ANDOUILLE SEASONING, AND MIX FOR 4 MINUTES TO EXTRACT PROTEIN.
3. STUFF PRODUCT INTO A FRESH HOG CASING.
4. ALLOW SAUSAGES TO AIR-DRY FOR SEVERAL HOURS BEFORE SMOKING. SMOKE THE PRODUCT.  
**SEE "SMOKED SAUSAGE" SHEET FOR SUGGESTIONS.**