

## Cajun or Andouille Smoked Sausage – 25# Batch

(25 lbs. all pork) or (15 lbs. pork and 10 lbs. beef) or (12 ½ lbs. pork and 12 ½ lbs. beef) or (15 lbs. wild game & 10 lbs. pork)  
6 cups (3#) water      Curley's Cajun or Andouille Premixed Seasoning      1 oz. sure cure

### Procedures:

- \*Grind all meat twice through 3/16<sup>th</sup> plate. For more coarse texture only grind once.
- \*Place ground meat in meat lugs, pans or meat mixer, sprinkle on 1/2 of seasoning, cure and water.
- \*Mix thoroughly with hands or meat mixer 5-8 minutes. Add rest of seasoning, cure and water. Mix thoroughly 5-10 minutes. As you mix the meat it will get tacky (sticky) and will turn a dark cured color. Mixing of meat is the most important part of sausage making.
- \*Pack meat into stuffer very tightly to exclude all air pockets. Stuff into natural hog casings or collagen casings.
- \*Place in refrigerator overnight—this is important for the meat to cure.

### Smoking:

- \*Hang sausages in smokehouse evenly, so as not to touch.
- \*Drying cycle—sausage needs to be dry for smoke to penetrate casing. This usually takes about 1 to 2 hours at 130-140 degrees, damper open full, need to get humidity out.
- \*Smoking cycle—turn temp to 150-160 degrees, damper 1/2 open, add smoke & smoke for 2 hours, usually 2 pans chips or saw dust.
- \*Cook cycle—turn temp to 170-190 degrees until internal temp is 150 degrees, dampers closed. Need to keep humidity in. Also see steam cooking procedure, this cuts cooking time in half.
- \*Cold shower—place meat in lug, run cold water for 5 minutes over meat, this helps cool the sausage and prevent wrinkles.
- \*5 lb. batch -.28 lb. seasoning, 5 oz. or one level teaspoon cure (pink stuff), 1 ¼ cup water.
- \*\*Seasoning Storage: To keep seasonings fresh and prevent caking, store in refrigerator or freezer.

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