



**ZACH'S
FRESH ANDOUILLE**

ZH790P50

Page 1 of 1

26 Lyerly St. Houston, TX 77022 713-691-2935 800-356-5189 Fax: 713-691-3250

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 for a 50 lb. batch include:

Pork trimmings	50 lb	Or	Pork Trimmings	25 lb
			Pork Butt	25 lb

1. Grind pork through a chili plate and place in mixer.
2. Add the 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.

For more recipes and information call us, come by or visit us on our *Web Site*. www.alliedkenco.com

**WE CATER TO THE "DO IT YOURSELF PERSON"
CALL FOR A FREE SAUSAGE MAKING AND SUPPLIES CATALOG**
