



ANDOUILLE

INFORMATION SHEET

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ANDOUILLE is a spicy coarse ground smoked sausage traditionally made with leftover cured meat cuts that need to be used up. The more modern way of preparation is using fresh pork adding cure as with regular smoked sausage. It is then slowly smoked over hickory, pecan wood or sugar cane (where available).

Modern Preparation

INGREDIENTS For 5 Lb.

- 5 lbs. pork butt
- ½ lb. pork fat
- ½ c. chopped garlic
- ¼ c. cracked black pepper
- 2 tbsp. cayenne pepper
- 1 tbsp. dry thyme
- 4 tbsp. salt
- 1 cup soy binder (if smoking)
- 1 level teaspoon modern cure (if smoking)
- casing

Grind pork butt using 3/8 inch or larger grinding plates. Thoroughly mix all ingredients with cold water and add to the ground pork. After mixing is complete, add the pork fat and regrind through 3/8-inch plate. Stuff meat in beef middles or 35-42 mm hog casing in about 1-foot lengths. Place Andouille into smoker and smoke for 8 hours at 175°F using pecan, hickory wood or sawdust.

Traditional Preparation

INGREDIENTS For 5 Lb.

- 5 lbs. cured ham shanks, cured pork butts, and cured bacon ends (usually at a 40-40-20% ratio)
- ½ c. chopped garlic
- ¼ c. cracked black pepper
- 2 tbsp. cayenne pepper
- 1 tbsp. dry thyme
- 4 tbsp. salt
- 1 cup soy binder (if smoking)
- casing

Grind meat using 3/8 inch or larger grinding plates. Thoroughly mix all ingredients with cold water and add to the meat. After mixing is complete, stuff meat in beef middles or 35-42 mm hog casing in about 1-foot lengths. Place Andouille into smoker and smoke for 8 hours at 175°F using pecan, hickory wood or sawdust.

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