



Andouille By Rtek Kutas

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ANDOUILLE SAUSAGE

From "GREAT SAUSAGE RECIPES AND MEAT CURING" by Ryttek Kutas

This Book Is Considered By Most Sausage Makers To Be The Complete And Definitive Book On Sausage Making.

5 Lb. pork butts
2 cloves of garlic
3 bay leaves crushed
2 large onions
1 Tb. salt
1 Tb. pepper
1 tsp. cayenne pepper
1 tsp. chili pepper
1/2 tsp. ground mace
1/2 tsp. ground cloves
1/2 tsp. allspice
1 Tb. thyme
1 Tb. marjoram
1 Tb. parsley

You May Choose To Use A Premix Seasoning Instead Of The Ingredients Listed Above. If So You Can Still Follow The Directions In These Recipes.

Grind meat through 3/8 hole grinder plate. Mix thoroughly with remaining ingredients, add 1 cup of water to help in mixing. Stuff into 35-42 mm hog casings. Andouille can be made fresh or smoked. If you are smoking Andouille, add 1 cup of soy protein concentrate and 1 level teaspoon of Insta-cure No. 1 to 5 lb. of meat. (You can smoke this like you would smoked Polish sausage.)

STUFFING

Andouille sausage should be stuffed into a larger-size hog casing, preferably 38-42 mm. Sausage then is placed on smokehouse sticks and spaced properly. Dry the sausage as follows:

When stuffing the sausage, it normally is hung on the sausage sticks in the room where you are working. By the time you are finished stuffing the sausage, much of it already is dry. You may put it in a preheated smokehouse at 130° F with dampers wide open for about 1 hour or until casings are dry and starting to take on a brown color.

Or, you may place sausage in a cooler and leave until the casings are dry.

SMOKING

Sausage is placed in a preheated smokehouse at 130° F with dampers wide open. Keep this temperature until the casings are dry. Gradually increase temperature of smokehouse to 160-165° F with dampers 1/4 open. Apply heavy smoke and keep in smoker until the internal temperature reaches 152° F. If you are using a steam cabinet, remove the sausage from the smoker when it has an internal temperature of 135° F and cook in the steam cabinet to reach 152° F internally. Remove from smokehouse and shower with cold tap water until the internal temperature is reduced to 110° F. Allow the sausage to hang at room temperature for about 30 minutes or until the desired bloom is obtained. Place in cooler at 38-40° F overnight.

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