

SAUSAGE MAKING RECIPE CARD



ANDOUILLE

WHAT MAKES AN ANDOUILLE UNIQUE? TYPICALLY, GARLIC, CAYENNE OR OTHER HOT CHILIES, BLACK PEPPER AND A HINT OF THYME.

Profile	<p>Like the hot dog, it too owes some of its origins to Germany, even though it has a French name. Louisiana-style andouille sausages are a product of German immigration back in the day when Louisiana was part of France. France still has versions of andouille, but the North American variety has been evolving independently for years and doesn't even come close to its ancestors. But remember, there are as many versions as there are cooks, and Louisianans guard their recipes closely.</p>
Ingredients	<ul style="list-style-type: none">• 70% boneless pork butts• 30% lean pork trim (or meat combination of your choice)• 32-35 mm hog casing (or your choice of size)• High Caliber Fresh Andouille Sausage Seasoning and Binder, Gluten Free
Process	<ol style="list-style-type: none">1. Make sure all surfaces are clean and ready for food contact and wash hands thoroughly for Food Safety. Process as cold as possible. Once started, proceed until completely finished.2. Weigh spices and seasoning: follow instructions on the package according to amount of meat being used.3. Grind 100% meat through a 5.0 mm (3/16") into a plastic tub or Stainless Steel bowl Note: grind only once to preferred grind.4. Add all spices and seasonings to meat. Measure the amount of ice water (as per package instructions) and mix well. Blend by hand with latex gloves on and keep as cold as possible.5. Stuff into casing and link or form into patties and separate with patty papers.6. Package and freeze any unused amount of the meat mixture.