



Zach's Spice Company
Library of Formulas

ANDOUILLE #50
Fresh

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 include:

#1	Pork trimmings	50 lb	#2	Pork Trimmings	25 lb
				Pork Butt	25 lb

Processing Modern Andouille

1. Grind pork through a chili plate and place in mixer.
2. Add Zach's 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.