



Zach's Spice Company  
Library of Formulas

ANDOUILLE SAUSAGE #50  
Smoked

Andouille is a spicy sausage traditionally made with leftover cured meat cuts that need to be sold (meat formula #1). The more modern way of preparation is using fresh pork and curing the meat as with regular smoked sausage (meat formula #2).

Suggested meats include:

#1	Cured Ham Shanks	20 lb	#2	Pork Trimmings	25 lb
	Cured Bacon Ends	10 lb		Pork Butt	25 lb
	Pork Butts	20 lb			

Processing Traditional Andouille

Use meat block #1.

1. Bone out ham shanks and cut into 1/2 inch chunks.
2. Remove skins from bacon ends before cutting into 1/2-inch chunks.
3. Grind pork butts through a chili plate. Add 1 tablespoon of sausage cure and mix.
4. Put all meats together, and the Andouille seasoning, and mix the for 4 minutes to extract protein.
5. Stuff product into a fresh hog casing.
6. Allow sausages to air-dry for several hours before smoking. Smoke the product.  
**See "Smoked Sausage" sheet for suggestions.**

Processing Modern Andouille

Use meat block #2.

1. Grind pork butts and pork trimmings through a chili plate
2. Put all meats together, add 2 oz of sausage cure and the Zach's Andouille Seasoning, and mix for 4 minutes to extract protein.
3. Stuff product into a fresh hog casing.
4. Allow sausages to air-dry for several hours before smoking. Smoke the product.  
**See "Smoked Sausage" sheet for suggestions.**