

Smoked Andouille

Swick

Makes 5 lbs | Serves 20 | Active Time: 2 hours | Total Time:

Chef's Notes

1. If you don't find the mace, substitute ground nutmeg.

Step 1: Seasoning the Pork

- 3 tbsp (40 g) kosher salt
- 2 tsp (6 g) hot chile, ground
- 1 tsp (7 g) pink salt
- 1 tsp (1 g) dry thyme
- 1/2 tsp (2 g) mace, ground
- 1/2 tsp (2 g) cloves, ground
- 1/8 tsp (1 g) allspice, ground
- 3/4 tsp (3 g) dry mustard
- 1 c (140 g) onion, small dice
- 1 tbsp (18 g) garlic, minced
- 5 lb (2.25 kg) boneless pork butt

Cut the pork into cubes for grinding.

Combine all the ingredients, coating the pork evenly.

Store the mixture in a covered container in the freezer for at least 30 minutes.

Step 2: Grinding the Pork

Grind the mixture through a small plate.

Mix with a paddle attachment until the texture is uniform, about 2 minutes.

Step 3: Preparing a Test Patty

Make a test patty and cook over medium-low heat. Taste the sausage and adjust the salt and flavorings, as desired.

Chill the sausage in a covered container in the refrigerator until you're ready to stuff and link the sausage.

Step 4: Stuffing and Linking the Sausages

- 10 ft (3 m) hog casing, soaked and rinsed

Stuff the mixture in hog casing.

Twist into 6" (15 cm) links.

Hang and allow to dry for 2 hours in a cool location or the refrigerator to develop the pellicle.

Step 5: Smoking the Sausages

Hot smoke the sausages at a temperature of 180°F (82°C) to an internal temperature of 150°F (65°C).

Transfer to an ice bath to chill.

Refrigerate or freeze until ready to eat.