

Cajun Andouille



Ingredients

- 2lb pork shoulder
- 2 tsp dried thyme
- 2 tsp garlic powder
- 2 tsp cayenne pepper
- 2 tsp black pepper
- 1 tsp hot pepper flakes
- 1 tsp kosher salt
- 1 tsp dried marjoram
- 1/2 tsp curing salt #1
- 1/4 cup water
- hog casings

Info

- **Prep:** 4 hours
- **Cook:** 12 min
- **Serves:** 4 sausages
- [Source](#)

☆☆☆☆☆ from 0 votes

○ ○ ○ ○ ○

Rate



Directions

1. Chill and cut into pieces, put through grinder on coarse
2. Add spices, mix until distributed. Add water and mix 90s kitchenaid 4 or until it holds together
3. Taste by frying in a pan
4. Put into hog casings. Let dry at room temp for 30 minutes until they feel slightly tacky.
5. Meanwhile, prepare fire in your smoker. SMOke at 170-180F for about 3 hours or until meat thermometer reads 150F. Let cool, then refridgerate

[sausagemaking](#), [sausage casings](#), [smoked](#), [smoking](#), [pork shoulder](#), [cajun](#), [curing salt no1](#)

From:

<https://wiki.blessyourhe.art/> - **cookbook**

Permanent link:

https://wiki.blessyourhe.art/doku.php?id=recipes:meat:cajun_andouille

Last update: **2024/01/07 13:33**

