

Cajun Boundin Blanc



Ingredients

- 1 1/3lb pork shoulder
- 10oz liver (calves, beef, por, chicken)
- 1 sprig thyme
- 1 stalk celery diced
- 1/2 red bell pepper diced
- 1/2 onion finely chopped
- 5 tsp kosher salt, divided
- 2 tsp black pepper
- 1 1/2 cups white rice long grain cooked
- 1/4 cup chives
- 2 tsp fresh thyme
- 2 tsp garlic powder
- 2 tsp onion powder
- 2 tsp hot pepper flakes
- 1 tsp black pepper
- 1 tsp cayenne pepper
- 1 tsp sweet paprika
- 1 tsp dried oregano
- hog casings

Info

- **Prep:** 2 hours
- **Cook:** 12 min
- **Serves:** 9 sausages
- [Source](#)

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Directions

1. Cut pork and liver into 1" cubes and place in stock pot with water to cover. Add thyme sprig, celery, red pepper onion, 2 tsp salt, and cracked pepper. Bring to boil over high heat. Reduce and simmer for 75 or until meat is tender and falls apart. Use slotted spoon, transfer meat to plate. Reserve at least 1/4 cup of the fattiest liquid and discard rest. Let it cool.
2. Using coarse grinder, grind pork and liver into a large bowl
3. Add rice, chives, thyme, garlic powder, onion powder, remainign salt, hot pepper flakes, and ground black pepper, cayenne, paprika, and oregano to the ground meat
4. Mix until distributed. Add reserved liquid and mix until it has a thick custard like paste consistency
5. Fry up and taste it
6. Stuff into casings hot

[sausagemaking](#), [sausage casings](#), [cajun](#), [white rice](#), [rice](#), [pork shoulder](#), [liver](#), [thyme](#), [celery](#), [bell pepper](#), [onion](#), [chives](#)

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