

Goose Neck Andouille



Ingredients

- Goose necks, deboned (~3 per pound of meat)
- Goose meat (skinned, deboned, trimmed of thick tendons)
- 35% pork fat, cubed
- 2.5% salt
- 0.4% instacure #1
- 0.6% cayenne pepper
- 0.6% paprika
- 0.06% thyme, fresh, minced
- 0.06% nutmeg, ground
- 0.06% clove, ground
- 0.06% allspice
- 0.2% mustard powder
- 9.5% onion, diced
- 1% garlic, fresh, minced

Info

- **Prep:** 2 hour
- **Cook:** -
- **Serves:** 3
- [Source](#)

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Directions

1. Weigh the meat you are planning on using (in grams). Use that weight to calculate the amount of the remaining ingredients. Mix all ingredients, cover and refrigerate overnight.

2. Grind mixture through fine die. Using paddle attachment on a stand mixer on a low setting or wooden spoon, mix for 1-2 minutes until the meat is tacky.
3. Stuff into goose necks, use twine to tie off the end.
4. Smoke at 185-200F for 90-120 minutes until internal temperature reaches 140F.
5. Allow to cool to room temperature before covering or wrapping for storage.
6. To serve, lightly render and brown the skin, starting with a cold pan. Rotate often to evenly brown the neck. Cut crosswise and serve as-is on a charcuterie board with spicy mustard.

[sausagemaking](#), [goose](#), [hunting](#), [pork fat](#), [fatback](#), [curing salt](#), [instacure1](#), [onion](#)

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