

Cataract Canyon White Water Sausage
(Boudin Blanc White Sausage)

Actually, this is a Cajun sausage called *Boudin Blanc*. It is marvelous and you'll be surprised what the milk does to its texture and flavor.

- 1 pint whole milk
- 3 eggs
- 2 cups soy protein concentrate
- 1 tblspn. white pepper
- 1 tblspn. mace
- 1 tspn. ginger
- 1 tspn. nutmeg
- 5 tblspns. kosher salt
- 2 level teaspoons Prague Powder #1
- 10 lbs. pork shoulder and trimmings

Use a 3/8" grinder plate and 32 m.m. hog casings for making White Water Sausage (Boudin Blanc). Be sure to mix the ingredients thoroughly and develop the proteins until the meat becomes "sticky". Dry the stuffed sausages at 130 degrees F. for one hour with the damper wide open. Close the damper and gradually increase the smoke house temperature to 165 degrees over a time period of a few hours, smoking with hickory, until the internal meat temperature of 152 degrees is obtained. Shower the sausages with cold water to stop the cooking process. Cool the sausages overnight inside your refrigerator before cookin' 'em up fer' breakfast.

Best Wishes,
Chuckwagon