

Recipe Name:	Andouille (Marianski p.207)		
Variation Name:			
Date entered:	4/8/2013	15%	max liquid absorption (% of meat weight)(default 15%)
Date used:	8/15/2015	0%	liquid added by packer (% of meat wt.)(default:0%)
<i>For 'skin-on' brined meats, reduce weight entry by 10%</i>			

				state:	Heated to 150 IMT. Cook before eating.	if smoked, must use Cure #1
Ingredients:				style:	smoked/cooked	(from below) fat: 26.3%, salt: 1.61%
kg.	est. volume	grams	pct.	item	nitrite: 137 ppm, nitrate: no nitrate	
0.00250	.42 tsp	2.500	0.22%	Prague powder #1	<note ingredient 1>	
0.01600	2.68 tsp	16.000	1.40%	salt (non-iodized)	note <salt>	
1.00000		1,000.000	87.68%	Pork Class II-A: <30%. Pork butt	<note>meat 1	
0.10000	100.00 ml	100.000	8.77%	water	note <water 13>	
0.00600	2.86 tsp	6.000	0.53%	pepper (black)	note <herb/spice 17>	
0.01000	4.00 tsp	10.000	0.88%	garlic (fresh)	note <herb/spice 18>	
0.00200	1.43 tsp	2.000	0.18%	thyme	note <herb/spice 19>	
0.00400	2.22 tsp	4.000	0.35%	cayenne (ground)	note <herb/spice 20>	
1.1405	total weight, kg.		...of sausage (ignores casing)			

0.0183	salt weight, kg.	1.61%	salt weight, wt. %	...salt (including cure)
-	sugar weight, kg.	0.00%	sugar weight/wt. %	...sugar (including cure)
		137 ppm Nitrites (bulk)		
		no nitrate Nitrates (bulk):		
0.30	est. total fat, kg.	26.3%	fat %	...estimate
0.85	est. total water, kg.	74.5%	water % (natural + packer + recipe liquids)	...estimated water (all forms)

Batch #/Wt/Date:	1	1.1405	8/15/2015
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Cook Note 1	Hung vertically. Smoked 4 - 5 hours with mixed hardwood pellets.
Cook Note 2	Much better with the heavier smoke.
Cook Note 3	<spare>
Cook Note 4	<spare>

This Recipe - - NOTES: Grind with 1/4" plate.. Mix. Stuff into 38-40mm hog casing. Leave as a rope or make 12" links. Dry for 2 hours at room temperature. Preheat smoker to 130 degF. Apply hot smoke for 2 hours (4+ is better). Raise setpoint to 170 degF. Wait for IMT 154 degF. Shower for 5 minutes with cold water. Store refrigerated. Cook before serving. Optional: If not smoked, add 25 ml liquid smoke to the mince, stuff/store/cook as usual.

This Recipe- - Rating: **Good**

Resources	casing: hog casing	other: 32 - 35 mm
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Raw Material Treatment

step 1 Cut meat into 1-1/2" cubes. Grind meat with 3/8" plate, pork fat with 3/16" plate.

step 2 Pound garlic & salt together. Dissolve garlic/cure/salt in liquid. Add all ingredients. Mix until primary bind.

step 3 <RMT step 3>

step 4 <RMT step 4>

Finished Product Treatment

detail 1 Stuff into 32-36mm hog casings. Hang to dry at room temp for 1 hr.

detail 2 Fresh: refrigerate and consume or freeze within 3 days. Smoked: Smoke @ 1/4 open, raise temp slowly until...

detail 3 150 deg IMT. Shower to IMT < 90 F, refrigerate.

Abstract:

Pickle: Cut meat into 1-1/2" cubes. Mix garlic/salt/cure/liquid with meat. Chill, rest 1 hr. to overnight.

Grind: Chill. Grind meat with 3/8" plate, fat with 3/16" plate. Chill.

2nd Grind: <2nd grind>

Mix: Add all ingredients. Mix until primary bind. Chill.

Stuff & Tie: Stuff into 32-36mm hog casings.

Rest: Hang to dry 2 hours below 80 degF, to form pellicle.

Smoke: After drying, hold 1 hr in pre-heated smoker. Smoke @ 1/4 open, raise temp slowly to 170 degF, hold for 150 deg IMT.

Cool: Shower to IMT < 90 F

Store: Refrigerate and consume or freeze within 3 days.

Package: Vacuum plastic pack.