



ZACH'S BOUDIN RECIPE Blend # ZH541 & ZH542

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- 12 Lb. Pork Trimmings (Lean)
- 2 Lb. Pork Trimmings (Fat)
- 1 Lb. Pork Liver
- 10 Lb. Cooked Rice

This Recipe Calls for
Zach's Premix Seasoning.
Blend # ZH 542 or # ZH 541 (Hot)

Traditionally, both yellow onions and green onions (with their tops chopped) are added to boudin as well. Grind the yellow onions with the liver and pork. Chop the green onion tops and add to the seasoning mix.

Procedure - The Cooking of The Meat (Steps 1 & 2) And the Rice (Step 4) Should Take Place at The Same Time So They Are Ready at The Same Time.

Step 1: Place Whole Chunks of Pork into A Pan to Cook. Add Enough Water to The Pan to Start the Cooking Process and To Prevent Scorching or Burning.

Step 2: Begin Cooking the Liver (Just Before the Trimmings Are Done) By Boiling the Liver in Water. Drain Off This Water and Add Back Just Enough to Cook the Liver to Prevent Scorching or Burning. Pour Out This Water When the Cooking Is Complete.

Step 3: Remove the Meat in Step 1 And Save The Moisture. Measure Out 2 Quarts of The Moisture and Add Zach's Boudin Seasoning (14.5 Oz). Allow This to Stand During the Meat Grinding Steps.

Step 4: Place the Rice in A Pan and Cover With 1" Of Water. Add A Pinch of Salt and Cook Without Stirring. You May Cook the Rice in A Rice Cooker If You Have One.

Step 5: Grind the Cooked Pork Trimmings and Livers Through A Chili Plate (3/8) Or Stew Plate (1/2") One Time and Place It in The Rice. Add Two Quarts of Moisture with Seasoning by Pouring Over the Meat / Rice Mixture.

Step 6: Mix Well

Step 7: Stuff the Boudin Into A Pre-Flushed Hog Casing and Link by Twisting.

Step 8: Hang the Boudin And Allow to Air Cool and Dry. After Cooling Refrigerate.

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