



TASSO
INFORMATION SHEET

Page 1 of 1

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Tasso, highly seasoned, intensely flavored smoked pork, adds a wonderful flavor to a variety of dishes, from soups to jambalaya to pastas and seafood dishes. To make tasso you will need the following:

- 8-10 pounds boneless pork butt or pickled pork
- 5 tablespoons salt
- 5 tablespoons cayenne pepper
- 3 tablespoons freshly ground black pepper
- 3 tablespoons white pepper
- 2 tablespoons paprika
- 2 tablespoons cinnamon
- 2 tablespoons garlic powder or granulated garlic

Trim the pork of all excess fat and cut it into strips about 1 inch thick and at least 4 inches long. Mix together the seasonings and place in a shallow pan, rolling each strip of pork in the seasoning mixture and place on a tray. Cover with plastic wrap and refrigerate at least overnight (preferable a couple days).

Prepare your smoker. Place the pork strips on a grill or rod and smoke until done, 5-7 hours, don't let the smoker get too hot. Remove the meat and let it cool completely, then wrap well in plastic and foil. The tasso will keep well in a refrigerator for up to 10 days, and it also freezes very well.

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