

*Simply Tim's*  
Pork & Lamb Boudin



By golly -- 9 Pounds of Simply Tim's **TOP SECRET** Pork & Lamb BOUDIN ready for the sausage stuffer!



A two-day process up to this point. Everything is fully cooked. The parsley and green onions are fresh -- a trademark of BOUDIN. Boudin is a traditional Pork and Rice sausage whose recipes are as varied as chili. This mixture will be passed through a meat grinder one more time as the goodies are shoved into pork casings.

The first two BOUDIN sausages squirting out the stuffer tube: it took me an hour to load the first 15' section of sausage casing onto the stuffer tube. You can see a ring of casings shoved up against the white tube. Looks like a condom! There's about 15-feet pushed up on there. I discovered the BOUDIN is easier to stuff if this bunched-up band of casing is kept moist with a water sprayer. Otherwise, friction can break the casing. Pork casings are like wet, slippery, incredibly tough noodles



covered with Teflon. Very difficult to handle. You have to soak them for 24 hours or more before using. Right off the bat my casings became entangled just like nasty shoelace KNOTS. I have a LOT to learn about handling pork casings. There has GOT to be a better way!



Holy, SMOLEY! Although fully cooked, BOUDIN is usually baked @ 350 for about 30 minutes per side, until the casing skins become crispy and pop when you bite into them. You can see the green flecks of fresh parsley and green onion. Tabasco sauce is MANDATORY.

My first BOUDIN experience aftermath. I managed mess up every pot, pan and cooking utensil, not to mention 2 bottles of Blue Moon beer! Oh, well, the maid will take care of it. Someday. Maybe.

How 'bout that orange countertop?



*Yum!*