



# Boudin

Chef Name: Sarah McIntosh, Chef & Owner of Épicerie Café & Grocery

Amt	Unit (gm/oz)	Ingredient Name
200	gm	Pork fat/butter
275	gm	Green bell pepper
350	gm	Celery
75	gm	Garlic
2500	gm	Pulled port
150	gm	Green onion
400	gm	Liver
50	gm	Paprika
10	gm	Oregano
10	gm	Cayenne
4	each	Jalapeno
35	gm	Parsley
135	gm	Long-grain white rice
6	L	Pork stock
4	each	Bay leaf
85	g	salt

## PROCEDURES:

Render fat/butter

Add all vegetables except for parsley/green onion

Add pork and liver

Puree cooked liver and add bad back to pot

Cool until done

Remove from heat and add parsley/green onion

Stuff into casings

Smoke links for 5-10 minutes

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