

ANDOUILLE SAUSAGE - LINKS

09/24/2013

Yield: Listed under Procedures

Shelf Life: 48 Hours

Equipment: Chef knife, white cutting board, ruler, 1/6 size pan

Ingredients

As Needed Smoked Sausage

Procedure: Links (1 Link = 4 Portions)

1. Place the 1 pound andouille sausage on a white cutting board.
2. Cut out the curved portions of the sausage to yield straight links of sausage.
NOTE: Reserve the curved pieces for circles and half moons.
3. Cut the links into **4" long** portions, each weighing approximately **4 ounces**.
4. **On one side only**, slice 3 sets of "x" score marks **1/4" inch deep** into each link.
5. Transfer the prepped sausage links to 1/6 pans with lids and store refrigerated.
6. Label, Date, and Rotate

Procedure: Full Circles (1 Link = 16 wz)

1. On a white cutting board, slice across the sausage in **1/4" inch wide increments**.
NOTE: Do NOT cut on a bias.
2. Transfer the prepped circles to 1/6 pans with lids and store refrigerated.
3. Label, Date, and Rotate

Procedure: Half Circles for Soup (1 Link = 16 wz)

1. On a white cutting board, cut the sausage completely in half lengthwise, yielding two separate pieces.
2. Slice across the sausage in **1/4" inch wide increments** to yield **half circle pieces** that are 1/4" inch thick.
3. Transfer prepped half moons to 1/6 pans with lids and store refrigerated.
4. Label, Date, and Rotate

C: Dark pink color; 4" long, 3 "x" scoremarks that are 1/4" deep (on one side only) for links; 1/4" thick half moons for soup; 1/4" thick circles

T: Cooked meat; Not mushy; Scale of chewiness = 4

F/A: Light smoky; Light heat glow

HR: 1/6 pan; Refrigerated

SL: 2 days