

HOT BOUDIN (BOUDIN BLANC)

As Prepared by:

CHICK FORTNER

THE HOT BOUDIN COMPANY

New Orleans, Louisiana

Telephone - (504) 866-2398

2 - 3 lbs. boneless pork
1/2 - 2 lbs. pork liver (to taste)
1/2 lb. fresh pork skins
1 large onion, cut up
2 bunches chopped green onions
1/2 small bunch chopped parsley
salt and pepper to taste

suggested portions: 1 tbsp. cayenne pepper
1 tsp. black pepper, coarsely ground
2 tbs. salt

2 - 3 qts. water
3 c. uncooked rice

sausage casing soaked in cold water. Other ingredients are sometimes used, such as bay leaves, green pepper, and nutmeg. You may use chicken instead of pork.

Cook pork liver, pork skins, and seasoning in water until meat falls apart. Remove meat and reserve the broth. Cook rice with some of the broth. Grind meat, onions, green onions, and parsley together. Mix ground meat mixture with rice and enough broth to make a moist dressing. Stuff dressing into casing using a sausage stuffer. Steam, grill, or bake, and eat. Have a cold beer handy! Try something different: stuff a duck, chicken, or turkey with boudin — be ready for a special treat.

Boudin is one of several delicious indigenous sausages from Louisiana's cajun country. It has been a favorite for over 200 years. One of the unique things about Louisiana sausages is that each area has its own way of making it.

The hot boudin marketed at the New Orleans Jazz and Heritage Festival comes from Lafayette, Louisiana — the heart of cajun country.