



COURSE #66: BOUDIN BALL

Recipe courtesy of Chef Isaac Toups of Toups' Meatery



Cook Time: 3 1/2-4 hours

Ingredients

- 1 bone-in pork butt
- 2 C water
- 1 Q amber-style beer
- 1 lb. chicken liver, rinsed
- 2 Q cooked Louisiana jasmine rice, cooked
- 3 bunches green onions, chopped, whites and greens separated
- 1/2 C Spanish smoked paprika
- 1/4 C black pepper, ground
- 2 T cayenne, more to taste

Instructions

Cross-cut score fat cap of pork butt one inch deep, two inches apart. Coat generously with salt and black pepper. Roast uncovered at 425 degrees for 1 hour. Add beer, two cups of water and the whites of the green onions and cover. Continue to cook for 2 1/2-3 hours or until bone easily comes out of pork butt, reserve cooking liquid. Very important: make sure to save all liquid fat. Hand-tear meat and run through food processor or grind in a meat grinder. Poach chicken livers in braising liquid until just cooked through, chill liquid and liver, keep cold. Puree livers in food processor.

Add half of cooking liquid, all fat, liver, rice and green onion tops, cayenne and paprika to the ground pork. Mix by hand in a folding motion until all ingredients are mixed well. Mixture should be moist; add more cooking liquid or water if necessary. Adjust salt and heat levels to taste. Pipe immediately into hog casings, leaving a good bit of room for expansion. Poach in 185-degree water until internal temp of 155 degrees. Ice or serve immediately. If not piping, chill mixture until cold. Portion into 1 1/2 ounce balls, roll in French bread breadcrumbs, panko will do if not available.

Deep fry until warm on the inside.