

**Alder Grilled Cajun Sausage** **Corn Black Bean Salad**

10 lb. ground pork (30% - 35% fat ratio)

1 pt. ice cold water

10 T. Cajun seasoning (below)

1 ea. hank x 31mm-35mm Hog casings for stuffing

Olive oil for brushing

1. Mix the pork with the seasoning and the ice water until completely incorporated.
2. Stuff into the casings and chill.
3. Remove sausage and place onto alder plank.
4. Brush lightly with olive oil.
5. Place on to preheated grill off set from heat and cook until smoked and fully cooked 160 F˚.
6. The board should be lightly charred.

**Cajun seasoning (yields 1 cup)**

2 T. Onion powder

3 T. Garlic powder

1 T. Dried Oregano

1 T. Dried Basil

1 T. Dried thyme

2 T. Ground black pepper

1 T. Ground white pepper

1 T. Ground cayenne pepper

2 T. Ground paprika

2 T. Kosher Salt

1. Mix well and store dry in a tight-fitting lid.

**Corn Black Bean Salad**

½ C. grilled fresh grilled corn kernels

½ C. cooked black beans

2 T. torn cilantro leaves

½ C. halved grape tomatoes

2 tsp. white wine vinegar

1 T. olive oil

2 tsp. salt

1 tsp. fresh ground black pepper

1 tsp. cumin

1 tsp. garlic powder

1 tsp. onion powder

1 tsp. chili powder

1. Toss the ingredients lightly together and serve on top of the grilled sausage.

