

Recipe by: Chef Enola Prudhomme

2 pounds nutria meat
1 pound pork meat
10 1/2 ounces potato, peeled
2 1/4 teaspoons salt
2 teaspoons Enola's Secret Seasoning (or Creole Seasoning)
1 teaspoon sage

Ground nutria and pork with potato. Add all other ingredients; mix well. If using bar-b-que pit to smoke, build fire on one side of pit. Place sausage on the other side of pit; this will allow smoke to get to sausage without cooking too fast. If you have used bacon fat, put on your fire. This will create lots of smoke. This will take less time to get a good smoke taste. Let sausage smoke 1 hour and 15 minutes; turn; let smoke 1 hour, then remove from pit and let cool.

Makes 4 pounds, 5 ounces.