



Pool Dad Po'boy with Zatarain's Andouille Smoked Sausage

Recipe Credit: @joythebaker | Photo Credit: @karleesislerflores

Prep Time: 10m | Cook Time: 8m

4 Servings

INGREDIENTS

- 1 package (14-ounces) **Zatarain's Andouille Smoked Sausage**
- 4 (6-inch) French bread sandwich rolls or hoagie-style rolls
- 2 heaping cups of shredded iceberg lettuce
- 1 tablespoon mayonnaise
- 1 teaspoon **Zatarain's® Creole Mustard** or **French's® Spicy Brown Mustard**
- Fresh lemon juice
- Kosher salt
- **McCormick® Black Peppercorn Grinder**
- 1/2 cup sliced tomatoes
- 1/2 cup dill pickle chips
- Hot sauce, to finish (optional—but encouraged)

METHOD

- Cut smoked sausage into four equal sections. Using a sharp knife, make shallow cuts across each sausage link (about 1/2-inch deep) on the bias, spacing them every half inch or so. This will help the sausage fan out and get extra crispy while it browns.
- Heat grill to medium. Lightly oil the grates and place the sausages cut side down on the grill. Grill 3 to 4 minutes per side, until browned and cheese is bubbling. To Air Fry, fry 6-8 minutes at 375°F until the edges curl and brown slightly.
- Split rolls and lightly toast them in a skillet, toaster oven, or on the grill, cut side down, until warm and golden.
- In a bowl, toss shredded lettuce with mayo, mustard, a good squeeze of lemon juice, a pinch of salt, and a few grinds of black pepper. (Think coleslaw, but lighter.)
- To assemble, layer rolls with dressed lettuce, add the grilled sausage link (it should fan out like it's proud to be here), followed by sliced tomatoes and pickles. Add a few dashes of hot sauce if that's your vibe. Serve poolside. Cold drink in one hand, sandwich in the other!