



Italian Pork Sausage

Author: Vadim Rachok

Category: Dinner, Family Dinners

This is a recipe that my family absolutely loves! It's a pork sausage dish that's been passed down from my grandmother to my father in the 1950s, and we've been making it ever since. To keep it fresh for future use, we usually portion the raw links into quart-sized freezer bags and store them in the freezer.

Italian Pork Sausage step by step recipe

Prep Time:

1 hr

Additional Time:

8 hrs

Total Time:

9 hrs

Servings:

36

Yield:

9 pounds

Ingredients you will need:

9 pounds pork shoulder, cut into cubes

¼ cup fennel seed

3 tablespoons garlic powder

2 tablespoons crushed red pepper flakes

2 tablespoons dried parsley

4 teaspoons salt

2 teaspoons ground black pepper

½ cup dry white wine

15 feet 1 1/2 inch diameter hog casings, rinsed

Let's start !

1

Grind pork, fennel, garlic, pepper, parsley, and salt; add wine and grind again.

2

After mixing the ingredients, stuff the mixture into hog casings that have been rinsed. Twist the mixture into 4-inch lengths. Cover and refrigerate for at least 8 hours, or overnight, to allow the flavors to meld. Cook as desired or portion sausages into 1-quart freezer bags and store in the freezer.