

SUN-DRIED TOMATO SAUSAGE

Submitted by Andrew Cullen

1	kg	Pork Shoulder meat (cut into 2 cm cubes)
100	g	Pork back-fat (if salted, soak in water for 1 hour)
55	g	Dry, sun-dried tomatoes
100	ml	Sun-dried tomato soaking liquid (see steps below)
50	ml	Dried Basil
15	g	Corn Syrup
20	ml	Crushed red pepper flakes
5-10	ml	Salt, or to taste
~1	m	Sausage Casings (32-35mm)

1. Place sun-dried tomatoes in 125ml (1/2 cup) of boiling water. Let soak for 30 minutes. If using salted back fat, place back fat in cold water and soak for 1 hour
2. Using coarse opening (10 mm), grind pork and back-fat
3. Remove sun-dried tomatoes and drain but make sure to keep the resulting liquor. In a measure, collect 100 ml of the liquor.
4. Mince the sun-dried tomatoes and add to the ground pork. Now add all the remaining ingredients including the reserved sun-dried tomato liquor. Mix well.
5. Take approximately 15 ml (1 tbsp) of the sausage mixture and make a taste by frying in a skillet. Carefully check for seasoning and adjust if necessary.
6. Stuff into casings.

HONEY GARLIC SAUSAGE

Submitted by Andrew Cullen

1	kg	Pork Shoulder meat (cut into 2 cm cubes)
100	g	Pork back-fat (if salted, soak in water for 1 hour)
6-8	ml	Garlic Powder (more or less depending on taste)
16	g	Honey
~1	m	Sausage Casings (32-35mm)

1. Using coarse opening (10 mm), grind pork and back-fat
2. Add garlic powder and honey to the ground pork and mix well.
3. Take approximately 15 ml (1 tbsp) of the sausage mixture and make a taste by frying in a skillet. Carefully check for seasoning and adjust if necessary.
4. Stuff into casings.

TURKEY-BRANDY SAUSAGE

Submitted by Rory Campbell

6 pounds of Turkey meat, 2/1 dark meat to light
1 1/2 pounds of pork fat
1/2 pound of butter
1 Mickey of Brandy
6 tablespoons of fresh thyme
3 Tablespoons of minced garlic
1 cup of finely chopped shallots
8 egg whites

Cut the Turkey and Pork fat into small cubes, place them in a bowl and add half of the brandy. In a hot pan on the stove melt the butter and add the shallots and garlic, quickly brown. Add the rest of the brandy from the bottle except for approximately 2 oz. Reduce the liquid in the pan by 1/2 and then remove the pan from the heat and pour over the turkey. Finely chop the fresh thyme and add to the bowl. Stir the meat by hand to mix the ingredients well. Add the meat to the grinder and grind. Return the meat to the original bowl with the brandy and spices. Add the egg whites and stir the mixture incorporating all of the ingredients together. Place the mixture in a sausage maker and make your links. Enjoy the 2 oz. of brandy that was set aside as an aperitif

Ragin' Cagun' Turkey Sausage

Submitted by Michael McAllister

3 lbs of Ground Turkey
2 cups of grated cheddar cheese
5 strips of fatty bacon, diced
1 egg
1/4 cup of bread crumbs
2 jalapeños, with seeds removed and diced
1/4 cup of Cajun Spices
3 Tbs of Tabasco Sauce
2 Tbs of ground chilli peppers
salt and pepper to taste

Add all together, mix, and stuff into sausage casings.