

Bulk Breakfast Sausage

Swick

Makes 5 lbs | Serves 20 | Active Time: 1 hour | Total Time: 1 hour 30 minutes

Chef's Notes

1. If the meat is relatively lean, add up to 8 oz of additional pork fat, as desired.
2. The sausage mixture can be stuffed into sheep or hog casing.

Step 1: Preparing the Pork

- 1 1/2 tbsp kosher salt
- 2 tsp white pepper, ground
- 2 tsp black pepper, ground
- 2 tsp poultry seasoning
- 5 lb boneless pork butt
- 3/4 c ice water

Combine the salt, white pepper, black pepper and poultry seasoning and set aside.

Cut the pork into cubes for grinding. Toss with the spice mix to coat evenly.

Store the mixture in a covered container in the freezer for at least 30 minutes.

Step 2: Grinding the Pork

Grind the mixture through a small or medium plate.

Add the ice water to the ground meat and mix with a paddle attachment until the texture is uniform, about 2 minutes.

Step 3: Preparing a Test Patty

Make a test patty and cook over medium-low heat. Taste the sausage and adjust the salt and flavorings, as desired.

Make 4 oz patties to fry and eat immediately. Or, package the sausage in 1 lb packages and store in the refrigerator or freezer.