

Italian Bulk Sausage

Swick

Makes 5 lbs | Serves 20 | Active Time: 45 minutes | Total Time:

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.
3. To make a spicier version, add 2 tsp ground cayenne or other hot chile.

Step 1: Preparing the Pork

- 2 tbsp kosher salt
- 2 tsp sugar (optional)
- 2 tsp poultry seasoning
- 2 tsp black pepper, ground
- 1 tbsp basil, dried
- 1 tbsp garlic powder
- 1 tbsp fennel seed, cracked
- 5 lb boneless pork butt

Combine salt, sugar, poultry seasoning, black pepper, basil, garlic powder and fennel seed and set aside.

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

Store the pork 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.