

Sicilian Sausage

Swick

Makes 4 lbs | Serves 13 | Active Time: 1 hour 30 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. If Pecorino Siciliano cheese is not available, substitute Pecorino Romano.
3. Consider an Italian wine or, better yet, a Sicilian wine.

Step 1: Preparing the Pork

- 2 tbsp kosher salt
 - 2 tsp black pepper, ground
 - 2 tbsp fennel seed, cracked
 - 2 tsp red chile flakes
 - 4 lb boneless pork butt
- Combine the salt, black pepper, fennel seed and chile flakes 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

- 1 c Pecorino Siciliano cheese, finely grated
 - 1 c dry red wine
- Grind the mixture through a coarse plate.
- Add the cheese and wine 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.

Chill the sausage in a covered container in the refrigerator until you're ready to stuff and link the sausage.

Step 4: Stuffing and Linking the Sausages

Stuff the mixture in hog or collagen casing.

Twist into 5 oz links or as desired.

Refrigerate or freeze until ready to cook.