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Making **Sausage**

****Recipes****

American Farm Style Sausage

Amount	Measure	Ingredient -- Preparation Method
3	Lbs.	MED. GROUND PORK BUTT
2	Lbs.	MED. GROUND VEAL
1	Tbsp.	SALT
1	Tbsp.	PEPPER
1	Tsp.	GROUND NUTMEG
1	Tsp.	GROUND CLOVES
1	Tsp.	GROUND MACE
1	Tsp.	GROUND SAGE
1/2	C.	FINE DRY BREAD CRUMBS
1	C.	WATER

MIX ALL INGREDIENTS TOGETHER AND STUFF INTO SHEEP CASING OR MAKE INTO PATTIES.

FROM: THE SAUSAGE-MAKING COOKBOOK
BY: JERRY PREDIKA

ANDOUILLE

Amount	Measure	Ingredient -- Preparation Method
1-1/2	each	Large sausage casing -- approx
4	pounds	Lean fresh pork
3-1/3	tablespoons	Garlic cloves -- finely minced
1/2	teaspoon	Black pepper -- freshly ground
1/8	teaspoon	Chili powder
1/8	teaspoon	Allspice
1	tablespoon	Paprika
1/4	teaspoon	Sage
2	pounds	Pork fat
2	tablespoons	Salt
1/8	teaspoon	Cayenne
1/8	teaspoon	Mace
1/2	teaspoon	Thyme -- dried
1/4	teaspoon	Bay leaf -- ground
5	teaspoons	Liquid hickory smoke

Andouille was a great favorite in nineteenth-century New Orleans. This thick Cajun sausage is made with lean pork and pork fat and lots of garlic. Sliced about 1/2 inch thick and grilled, it makes a delightful appetizer. It is also used in a superb oyster and andouille gumbo popular in Laplace, a Cajun town about 30 miles from New Orleans that calls itself the Andouille Capital of the World.

Soak the casing about an hour in cold water to soften it and to loosen the salt in which it is packed. Cut into 3 yard lengths, then place the narrow end of the sausage stuffer in one end of the casing. Place the wide end of the stuffer up against the sink faucet and run cold water through the inside of the casing to remove any salt. (Roll up the casing you do not intend to use; put about 2 inches of coarse salt in a large jar, place the rolled up casing on it, then fill the rest of the jar with salt. Close tightly and refrigerate for later use.)

Cut the meat and fat into chunks about 1/2 inch across and pass once through the coarse blade of the meat grinder. Combine the pork with the remaining ingredients in a large bowl and mix well with a wooden spoon.

Cut the casings into 26 inch lengths and stuff as follows: Tie a knot in each piece of casing about 2 inches from one end. Fit the open end over the tip of the sausage stuffer and slide it to about 1 inch from the wide end. Push the rest of the casing onto the stuffer until the top touches the knot. (The casing will look like accordion folds on the stuffer.) Fit the stuffer onto the meat grinder as directed on the instructions that come with the machine, or hold the wide end of the stuffer against or over the opening by hand. Fill the hopper with stuffing. Turn the machine on if it is electric and feed the stuffing gradually into the hopper; for a manual machine, push the stuffing through with a wooden pestle. The sausage casing will fill and inflate gradually. Stop filling about 1 1/4 inches from the funnel end and slip the casing off the funnel, smoothing out any bumps carefully with your fingers and being careful not to push the stuffing out of the casing. Tie off the open end of the sausage tightly with a piece of string or make a knot in the casing itself. Repeat until all the stuffing is used up.

To cook, slice the andouille 1/2 inch thick and grill in a hot skillet with no water for about 12 minutes on each side, until brown and crisp at the edges.

Yield:(about 6 pounds of 20 inch sausage, 3 to 3 1/2 inches thick)

ANDOUILLE SAUSAGE

Recipe By : ESSENCE OF EMERIL SHOW #EE2437

Amount	Measure	Ingredient -- Preparation Method
5	pounds	boneless pork butt - cut into 1-inch pieces
1/2	cup	Rustic Rub (see below)
1-1/2	teaspoons	chili powder
1/4	cup	paprika
1-1/2	teaspoons	file powder
3	teaspoons	freshly ground black pepper
1	teaspoon	cumin
1-1/2	teaspoons	crushed red pepper
2	teaspoons	garlic powder
2	teaspoons	salt
1/4	cup	chopped garlic

In a mixing bowl, toss the pork with the remaining ingredients together. Cover and refrigerate for 24 hours. Remove from the refrigerator and pass the meat through a meat grinder with a 1/2-inch die attachment. Remove half of the meat and pass through the grinder a second time. Stuff + the sausage into 1 1/2-inch casings. Tie the casings at 4-inch intervals for individual links. Form the remaining mixture into 4-ounce patties.

Yield: 5 pounds

Rustic Rub

Amount	Measure	Ingredient -- Preparation Method
8	tablespoons	paprika
3	tablespoons	cayenne
5	tablespoons	freshly ground black pepper
6	tablespoons	garlic powder
3	tablespoons	onion powder
6	tablespoons	salt
2 1/2	tablespoons	dried oregano
2 1/2	tablespoons	dried thyme

ANDOUILLE SAUSAGE

Recipe By : ROMEO'S SAUSAGE & SPECIALITY,BATON ROUGE,LA

Amount	Measure	Ingredient -- Preparation Method
10	POUNDS	BONELESS PORK BUTTS
3	TBLS	SALT
2	TBLS	CRACKED RED PEPPER
2	TBLS	CAYENNE PEPPER
2	TSP	GROUND GARLIC
2	TSP	ONION POWDER
1/2	CUP	PAPRIKA
1/2	OUNCE	CURE (MORTON TENDER QUICK IS OK)
2	CUPS	DRY MILK (NOT QUICK DISSOLVING) OR SOY PRO
1	QUART	WATER

CUT MEAT INTO SMALL PIECES AND MIX WITH THE DRY MILK OR SOY POWDER

BOTH ARE TASTELESS AND THEIR PRIMARY PURPOSE IS TO KEEP THE SAUSAGE JUICY. PLACE THE REST OF THE SPICES IN A CONTAINER AND ADD 1 QUART OF COLD WATER, MIX WELL,POUR OVER MEAT AND REALLY MIX THOROUGHLY. PUT through A GRINDER WITH 1/2 INCH HOLES IN THE GRINDER PLATE IN COMBINATION WITH A SAUSAGE STUFFER TUBE. USE SMALL INTESTINE CASINGS AND MAKE THE INDIVIDUAL SAUSAGES ABOUT 10 INCHES LONG EITHER TWISTING OR TYING THE 10 INCH LENGTHS

HANG ON A RACK AND DRY ABOUT 1 HOUR, HANG IN SMOKER, GRADUALLY BRING TEMPERATURE TO BETWEEN 160 AND 180 DEGREES SMOKING MAY REQUIRE 6 OR 8 HOURS BE PATIENT

APPLY HEAVY SMOKE UNTIL INTERNAL TEMPERATURE OF SAUSAGE IS 152 DEGREES. REMOVE AND PLACE IN ICE WATER UNTIL TEMP DROPS TO 110 DEGREES. HANG SAUSAGE AT ROOM TEMP FOR ABOUT 1 HOUR UNTIL A NICE BLOOM DEVELOPS (COLOUR) COOL OVER NIGHT IN THE FRIG. BEFORE EATING.

HIGHLY SEASONED--EXCELLENT TO SEASON VEGETABLES AND FOR ADDING TO STUFFINGS OF VARIOUS KINDS. DO NOT ALLOW SMOKER TO GET OVER 180 DEGREES SINCE YOU ARE NOT COOKING ,YOU ARE SMOKING. I KEEP THESE SAUSAGES IN OUR DEEP FREEZE ALL THE TIME

ANDOUILLE #2

Amount	Measure	Ingredient -- Preparation Method
4	pounds	Pork
1	pound	Tripe or chitterlings
2		Garlic cloves
3		Bay leaves
2	large	Onions
1	tablespoon	Salt (not iodized)
1	tablespoon	Pepper
1	teaspoon	Cayenne pepper
1	teaspoon	Chili pepper
1/2	teaspoon	Ground mace
1/2	teaspoon	Ground cloves
1/2	teaspoon	Ground allspice
1	tablespoon	Minced thyme
1	tablespoon	Minced marjoram
1	tablespoon	Minced parsley

Pork should be approx 2 lbs fat and 2 lbs lean [usually Boston butt] The tripe is the inner lining of pork stomach and chitterlings (largest intestine) may be used instead. You can use an extra pound of pork instead of the tripe/chitterlings.

Chop, do not grind the meat. Mix with seasonings. Stuff into casings. Age at least overnight and then smoke several hours using hickory, hackberry or ash. (Do not use pine.) Throw anything sweet, such as cane sugar or syrup, raw sugar, molasses, sugar cane or brown sugar on the wood before lighting.

[-=PAM=-] Paul A. Meadows -

Basic British Sausage

Amount	Measure	Ingredient -- Preparation Method
1	pound	Lean pork -- such as shoulder
8	ounces	Pork fat
		Salt and pepper
1-1/2	ounces	Fresh breadcrumbs
		Nutmeg
		ground cloves, Mace, thyme
		Egg yolks
		Sausage skins

Mince the lean pork and pork fat finely. Season generously with salt, pepper, and at least a pinch each of nutmeg, cloves, mace and thyme. Add the breadcrumbs and egg yolks and mix well. Refrigerate the mixture to make it easier to handle, then stuff into the skins and twist to secure the ends. If sausage skins are not available, coat with egg and dry breadcrumbs. Serve grilled or fried.

BASIC IRISH SAUSAGES

Amount	Measure	Ingredient -- Preparation Method
1-1/2	lb	Lean pork
8	oz	Pork fat, without gristle
1/2	t	Ground allspice
1	t	Salt
		Fresh-ground pepper
1	pn	Dried sage or marjoram
1	oz	White breadcrumbs (opt)
		Ground ginger, mace, nutmeg
		Cloves, cayenne pepper

Mince the meat and fat twice, then mix very well and season. (Fry a teaspoon or so each time to check the flavor until you get it the way you like it.) Add the herbs and breadcrumbs and any spices used. Fill skins as usual.

from "Irish Traditional Food"

Basic Sausage Mix - Makes into different sausages with addition of various spices

Amount	Measure	Ingredient -- Preparation Method
5	pounds	ground beef
5	tablespoons	tender quick -- *see note
2	teaspoons	coarse ground black pepper

The above is instructions for making the basic beef recipe. Add the following amounts of herbs and spices to gain a specific type of sausage.

Notes & Variations ** "Tender Quick" is found in supermarkets next to salt.

- Smokey Summer Sausage 2 Tsp Garlic Powder 2 Tsp Mustard Seed 1 TBS Liquid Hickory Smoke
- Italian Sausage - Mildly Hot 2 Tsp Sugar 1 Tsp Cayenne Pepper 2 Tsp Cracked Fennel Seeds 1/2 Tsp Caraway Seed 2 Tsp Coriander
- Chorizo Sausage - Medium Hot 1/2 Cup Vinegar 2 TBS Paprika 2 Tsp Cayenne Pepper 2 Tsp Garlic Powder 2 Tsp Oregano 1/2 Cup Water
- Pepperoni Sausage - Medium Hot 3 Tsp Cayenne Pepper 1 Tsp Allspice 1 1/2 TBS Ground Anise Seed
- Salami Sausage - Mild 2 Tsp Ground White Pepper 1/2 Tsp Ginger 1/2 Tsp Garlic Powder
- Bologna Sausage - Mild 1 TBS Paprika 2 Tsp Nutmeg 1/2 Tsp Allspice 1/2 Tsp Onion Powder 1 Cup Non-Fat Dry Milk
- Cervelat Sausage - Mild 2 Tsp Coriander 2 Tsp Dry Mustard 1/2 Tsp Garlic Powder 1/2 Cup White Wine

Cooking Instructions Mix Beef, "Tender Quick", pepper, and spices thoroughly. Refrigerate for 24 hours. Shape into 5 rolls (1 pound each). Bake on rack in oven for 1 1/2 hours at 275 degrees. Cool and Slice.

Beef Sausage, American

Amount	Measure	Ingredient -- Preparation Method
6	pounds	lean ground beef
2	teaspoons	sage
3	teaspoons	salt
1-1/2	teaspoons	freshly ground black pepper
1	teaspoon	cayenne
3	cups	bread crumbs
4	tablespoons	parsley -- chopped
2	eggs	beaten
1	cup	water

MIX ALL INGREDIENTS THOROUGHLY AND STUFF INTO HOG CASINGS. PUT INTO BOILING WATER, BEING SURE TO COVER COMPLETELY WITH WATER, AND BOIL FOR ABOUT 1/2HOUR. TAKE FROM POT AND ALLOW TO COOL, THEN REFRIGERATE. TO SERVE, CUT MEAT INTO THIN SLICES AND BROIL SLOWLY UNTIL BROWN ON ALL SIDES.

Beef Sausage - Nella

Yield: 8 servings

Amount	Measure	Ingredient -- Preparation Method
5	lb	Lean Ground Beef
5	ts	Morton Tender Quick Salt
2-1/2	ts	Garlic Salt
2-1/2	ts	Coarse Ground Pepper
1	ts	Hickory Smoke Salt

In a large bowl combine ground beef, salts and pepper. Mix well, cover and refrigerate. On second day mix again. Refrigerate. On third day mix again. Refrigerate. On fourth day shape into 5 rolls, about 1-1/2" X 10" Spray broiler rack with Pam. Lay rolls on rack, place on lower oven rack. Cook at 150øF for 8 to 10 hours.

Bionic Breakfast Sausages

Amount	Measure	Ingredient -- Preparation Method
1	c	Raw bulgur wheat*, cooked
1/4	c	Gluten or whole wheat flour
1-1/2	ts	Ener-G egg replacer mixed well with 2 T. water
1	tb	Nutritional yeast
2	tb	Tamari
1	ts	Dried basil leaves
1/2	ts	Poultry seasoning
1/2	ts	Paprika
1/2	ts	Sage
1/2	ts	Garlic powder
1/2	ts	Black pepper
1/4	ts	Crushed dried red pepper flakes

To cook bulgur wheat: Put one cup bulgur wheat in a saucepan with 2 1/2 cups water and one teaspoon salt. Bring to a boil, then turn down to medium-low and simmer for 20 to 25 minutes. Remove from heat and let stand for 10 minutes before using. In a bowl, mix cooked bulgur wheat and gluten or whole wheat flour well. Add nutritional yeast to egg replacer and water; mix into bulgur mixture. Add tamari and the rest of the seasonings, mixing well. Form into patties and saute in a little vegetable oil in a nonstick skillet on medium-high heat for about 5 minutes on each side. OR bake them on a greased cookie sheet in a 350 degree F. oven for 20 to 25 minutes or until crispy brown on the outside.

Boudin

Amount	Measure	Ingredient -- Preparation Method
3	cups	Water
1/2	pound	Boneless pork -- cubed
1/8	pound	Pork liver
1/2	cup	Onion -- chopped
1/4	cup	Green onion -- chopped
1	teaspoon	Parsley flakes
1	teaspoon	Celery flakes
3/4	teaspoon	Salt
1/2	teaspoon	Black pepper
3/4	teaspoon	Red pepper
3/4	cup	Rice -- cooked
		Sausage casings

Place water, boneless pork, and pork liver in a 2 quart saucepan. Bring mixture to a boil over high heat setting and simmer until pork is tender. Remove pork and liver from stock. Grind pork and liver (may use food processor, if desired). Add onion, green onion, and other seasonings to stock. Cook until onions are tender. Add ground meat to vegetable stock mixture. Cook until most of the water has evaporated. Stir in cooked rice. Adjust seasonings, if desired. Stuff rice meat mixture into sausage casings. Prick casings 3 to 4 times each to prevent bursting during cooking.

Cook boudin in simmering water for 12 minutes. Remove from water and serve.

BOUDIN BLANC I - (SAUSAGE-MAKING COOKBOOK)

Amount	Measure	Ingredient -- Preparation Method
2-1/2	lb	Pork butt, fine ground
2-1/2	lb	Chicken breast, fine ground
2	tb	Salt
3	ts	White Pepper
3	ts	Quatre-epices
20		Eggs
6	tb	Rice flour
6	c	Milk

Mix flour and milk thoroughly. Avoid lumps. See recipe for Quatre-epices

Author: Jerry Predika

BRATWURST

Amount	Measure	Ingredient -- Preparation Method
3		Feet small (1-1/2-inch diameter) hog casings
1-1/2	lb	Lean pork butt, cubed
1	lb	Veal, cubed
1/2	lb	Pork fat, cubed
1/4	ts	Ground allspice
1/2	ts	Crushed caraway seeds
1/2	ts	Dried marjoram
1	t	Freshly ground white pepper
1	t	Salt, or to taste

Bratwurst resembles plump hot dogs. This recipe makes three pounds.

1. Prepare the casings.
2. Grind the pork, veal, and pork fat separately through the fine blade of the grinder.
3. Mix the ground meats and grind again.
4. Add the remaining ingredients to the meat mixture and mix thoroughly.
5. Stuff the mixture into the casings and twist off into four- or five-inch lengths.
6. Refrigerate for up to two days. The bratwurst can be pan fired or grilled over charcoal.

Breakfast Sausage

Amount	Measure	Ingredient -- Preparation Method
10	lbs.	sausage meat
5	tablespoons	salt -- I use sea salt
1	tablespoon	ground white pepper
2	tablespoons	rubbed sage -- (or to taste)
1	teaspoon	ginger
1	tablespoon	nutmeg
1	tablespoon	ground red pepper flakes -- optional
1	pint	ice water

Cool meat to 32-35 F. Grind through a 3/16" plate and place in a mixing bowl. Add all ingredients and mix well. (water too). Stuff in 28-30mm hog casings. Place in refrigerator as soon as possible. Chill well, and package as desired.

NOTES : Keep meats as cold as possible. For casings and other sausage supplies:

The Sausage Maker
177 Military Road
Buffalo, NY 14207
716-876-5521

Breakfast Sausage Links

Amount	Measure	Ingredient -- Preparation Method
4	ts	Kosher salt
1/2	ts	Dried thyme
2	ts	Dried leaf sage, crumbled
1	sm	Onion, finely chopped
2	lb	Lean pork, trimmed, cut 1/2" Cubes and chilled
3/4	lb	Fresh pork fat, cut 1/2" Cubes and chilled

Combine salt, thyme, sage and peppercorns in spice mill or mortar and grind to pwdr. Sprinkle onion and spices over meat & fat in bowl and mix well.

Put 1/2 of mixture in food processor and process to fine pure. Remove to bowl and repeat with remaining 1/2. Cover and refrigerate for at least 6 hrs., but no more than 24 hrs.

Stuff casings, tying every 3". Refrigerate sausages at least 12 hrs, or for as long as 48 hrs. For longer storage, freeze.

Cook in your usual manner. Yield: abt. 2 3/4 lbs.

BREAKFAST SAUSAGE, SAGE

Amount	Measure	Ingredient -- Preparation Method
1	pound	ground pork
1-1/2	teaspoons	rubbed sage
1	teaspoon	salt
1/2	teaspoon	poultry seasoning
1/2	teaspoon	pepper
	Pinch	ground allspice

Thoroughly combine all ingredients; shape into six patties. Chill at least 1 hour. Fry in a skillet for 3-4 minutes per side or until browned and no longer pink in the center.

YIELD: 6 servings

British Bangers

Amount	Measure	Ingredient -- Preparation Method
2	lb	pork, butt -- fresh
2	tsp	salt
2	cups	breadcrumbs -- fresh
1	tsp	pepper, white -- ground
1/4	tsp	mace -- ground
1/4	tsp	coriander -- GROUnd
1/3	tsp	nutmeg -- ground
2	ea	egg yolks -- beaten
	c	casings, hog, narrow

1. Cut the fresh pork into approximately 1 inch cubes. Chill for 1 hour. Pass through the coarse plate of the meat grinder.
2. Add remaining ingredients and grind a second time through the fine (1/4 inch) plate. Stuff into casings and twist into 4 inch lengths.

Makes 20 to 24 lengths.

VARIATIONS: Cambridge Style Sausage: instead of 2 cups fresh breadcrumbs, use 2 cups boiled rice and add 1/4 teaspoon ground red pepper and 1/4 teaspoon ground ginger to the spice mixture.

Oxford Style Sausage: Substitute 1 pound of veal for 1 pound of the pork. Omit the mace and coriander and use 1/4 teaspoon each of dried thyme and marjoram instead. Add 1 teaspoon dried sage.

BROWN'N' SERVE SAUSAGE

Amount	Measure	Ingredient -- Preparation Method
1	lb	Lean ground pork
1/4	c	Cracker crumbs
1/4	c	Water
1	t	Sage
1	t	Salt
1/2	ts	Thyme
1/2	ts	Oregano
1/4	ts	Freshly ground pepper
1	pn	Ground cloves

The two step cooking procedure ensures the removal of most of the fat.

Combine ground pork and cracker crumbs. Stir in water, sage, salt, thyme, oregano, pepper and cloves. Mix until thoroughly combined.

Divide into 12 portions. Form each into a sausage-shaped roll or flat patty. (Wet hands with cold water to make the job easy.) Place in a cold, lightly oiled frypan.

Cook over medium heat, turning often, about 4 min each side until just beginning to brown and pieces are no longer pink.

Remove to paper towels and blot to absorb any fat.Wrap. Store in refrigerator up to 5 days or in freezer up to 2 months. Or cook a second time and serve immediately.

To serve: Return sausages or patties to a clean, cold frypan. Cook over medium heat, turning once or twice, about 4 min until sausages are brown and crisp.(Cook frozen sausages in the same manner, allowing about 2 min longer for cooking.

Each sausage or patty - 59 calories, 1 protein choice 1 g carbohydrate, 7 g protein, 3 g fat.

Source: Choice Cooking, Canadian Diabetes Assoc. 1986 Shared but not tested by Elizabeth Rodier Nov 93

Suggestion for Pork Pies: Stir-cook the ground pork mixture in the frying pan, place it in a plastic colander to drain off most of the fat and blot with paper towels. Spread the pork mixture in a baking dish (try 8" pyrex), add fat-free gravy if needed for liquid. Top with about 2 1/4 cups seasoned breadcrumbs. Bake at 350-375 F until crumbs are lightly browned.

Caribou Sausage #1

Amount	Measure	Ingredient -- Preparation Method
15	lb	Caribou
5	lb	Pork -- fresh
3	oz	Water
1	oz	Pepper -- black
3/4	oz	Ginger -- ground
1-1/4	oz	Nutmeg -- ground
1/2	oz	Allspice -- ground
1/2	oz	Coriander -- ground
2	oz	Paprika
2	ts	Garlic powder
10	oz	Salt
1	tb	Liquid smoke -- opt'l
		Sausage casings

Grind together the two meats and mix thoroughly. Add the water. Mix the spices thoroughly and mix well into meat mixture. If sausage is to be smoked, omit the liquid smoke.

You may stuff sausage into casings, making 6-8" links and smoke them.

OR make into patties for freezing.

Or boil them: Using a sausage stuffer, fill casings about 3/4 full to allow for swelling. Tie the ends with string; put into a large kettle of cold water and bring to a boil. Cook for about 1 hour, being sure to prick each sausage with a fork after boiling 10 minutes. Drain and cool.

They can also be canned after boiling.

Caribou Sausage #2

Amount	Measure	Ingredient -- Preparation Method
4	lb	Coarse ground caribou
1	lb	Fine ground bacon
1	tb	Salt
1	tb	Sage ***
1	t	Allspice
2	tb	Sugar
1	t	Coriander
1-1/2	ts	Mustard Seed
6	cl	Garlic -- minced
2	tb	Black pepper
1	c	Cold water

N. B. If sausage is to be frozen, do NOT use sage as it becomes poisonous when frozen! Substitute savory or thyme.

Combine all ingredients, mix thoroughly and stuff into hog casings.

Finish as per Caribou Sausage #1.

Caribou Sausage #3

Amount	Measure	Ingredient -- Preparation Method
4	lb	Caribou
2	lb	Lean pork
1	lg	Onion -- chopped
2	lb	Potatoes -- grated
2	tb	Salt
1/2	ts	Pepper
1	t	Allspice
1/2	ts	Cayenne and other spices to taste
		Sausage casings

Grind together all the meats with the onion. Next mix the potatoes with the meats. Add spices and mix thoroughly.

Prepare as for Caribou Sausage #1.

CARNATZLACH -----ROMANIAN BEEF SAUSAGES-----PHILLY.INQUIRER-----

Amount	Measure	Ingredient -- Preparation Method
2	lb	LEAN GROUND BEEF
1	t	BLACK PEPPER
3	CLOVES	GARLIC,CRUSHED
1/2	ts	ALLSPICE
1	t	SALT
1/2	c	CLUB SODA

COMBINE ALL THE INGREDIENTS EXCEPT THE CLUB SODA, AND MIX WELL, KNEADING WITH YOUR HANDS SO IT BECOMES COMPACT. ADD SODA GRADUALLY KNEADING BETWEEN ADDITIONS UNTIL THE DOUGH IS SMOOTH, FINE AND ALMOST ELASTIC. WET THE PALMS OF YOUR HANDS AND ROLL PORTIONS OF THE MIXTURE INTO SAUSAGE LIKE CYLINDERS, EACH ABOUT 3/4 TO 1" THICK AND 3" TO 4" LONG. ARRANGE IN A SINGLE LAYER ON A PLATTER AND COVER WITH WAX PAPER OR FOIL.

CHILL FOR AT LEAST FIVE HOURS, BUT PREFERABLY 24, TO DEVELOP THE FLAVOR FULLY. LET STANDS AT ROOM TEMPERATURE FOR ONE HOUR BEFORE COOKING. BROIL FOR ABOUT 10 MINUTES, TURNING FREQUENTLY SO ALL SIDES BROWN. TURN WITH TONGS OR A WOOD SPATULA SO THE SAUSAGES DON'T BREAK. THESE ARE ALSO GOOD ON THE BARBEQUE.

MAKES SIX SERVINGS.

Cevapcici - (Che-Vap-Che-Chi) (Cevaps For Short)

Amount	Measure	Ingredient -- Preparation Method
1	Lb.	lean ground beef
1/2	Lb.	ground lamb
1/2	Lb.	ground pork
4-7		finely minced garlic cloves
1	Tsp.	salt
1	Tsp.	baking soda
2	Tsp.	cracked or freshly ground black pepper
1		cayenne pepper -- ¥
		seasoned pepper and garlic pepper to taste
1		beaten egg white

Mix all, altogether. You may wish to combine the seasonings or grind them together before adding them to the meat.

Shape in thumb-sized sausages, or in croquette size shapes.

Grill on open grill until done.

Serve with pita bread or hard rolls, and onions (raw or sauteed). The smaller size works great for an appetizer (on a toothpick). Traditionally, these are not served in barbeque sauce.

A truly authentic recipe from a person named Yanecek (and also VERY GOOD!)

Cevapcici (Yugoslavian Sausages)

Amount	Measure	Ingredient -- Preparation Method
1	lb	ground lamb
1	lb	ground veal
1	lb	ground pork
1	large	yellow onion, peeled and grated
3	cloves	garlic -- peeled and crushed
3	tbsp	hot Hungarian paprika, or sweet paprika and a little cayenne
2	tbsp	freshly ground black pepper
		Salt to taste
		Pinch of freshly grated nutmeg
		Olive oil for basting

Mix all the ingredients, except the oil, thoroughly and roll the mixture into little "cigars" about 1 inch by 3 inches. Rub lightly with olive oil and grill or broil until done. These are great on the barbecue. Serve with yoghurt sauce (recipe follows).

Yoghurt Sauce

1 pint yoghurt
1/2 cucumber, peeled, grated and drained 1 hour
2 cloves garlic, peeled and crushed
Juice of 1/2 lemon
Salt and ground white pepper to taste
Pinch of cayenne pepper

Mix all the ingredients together and serve with Cevapcici as a dip.

Chaurice Sausage

Amount	Measure	Ingredient -- Preparation Method
2-1/2	pounds	Pork butt -- cut into 1" cubes
1/2	cup	Chopped garlic
6	teaspoons	Chili powder
4	tablespoons	Paprika
2	teaspoons	Cayenne pepper
2	teaspoons	Ground cumin
2	teaspoons	Salt
1	teaspoon	Crushed red pepper
1/2	teaspoon	Dried oregano
1/2	teaspoon	Dried thyme
1	teaspoon	Freshly-ground black pepper
1	teaspoon	Onion powder
1/2	teaspoon	Garlic powder

Prepare the smoker. (Optional) (Maybe add some liquid smoke?)

In a large mixing bowl, add the pork. In a small mixing bowl, combine the remaining ingredients together. Mix well. Toss the pork with the seasoning and mix well. Cover and refrigerate for 24 hours. Grind the meat twice in a meat grinder fitted with a 1/2-inch die. Or a food processor could be used. Stuff 1/2 of the mixture into 1 1/2-inch casings, forming 6-inch links. Form the remaining meat into three 1/2-pound patties. You can either use the sausage fresh or smoked.

For the smoked sausage: Place the sausage in the smoker and cook for 10 to 15 minutes. This recipe yields about 2 3/4 pounds of sausage.

CHAURICE (CREOLE PORK SAUSAGE MAKING)

Amount	Measure	Ingredient -- Preparation Method
7	pounds	Fresh pork
2	large	Onions -- chopped
1	Clove	garlic -- crushed
2	tablespoons	Salt
2	teaspoons	Fresh ground black pepper
1	teaspoon	Crushed chili pepper
1/2	teaspoon	Paprika
1/2	teaspoon	Cayenne pepper
3	Sprigs	parsley -- chopped
1/2	teaspoon	Allspice
1/4	teaspoon	Powdered bay leaf
5	Yd	sausage casing

Grind the pork using the coarse knife of a meat grinder. Add the onions and the garlic and regrind. Add the seasonings and mix thoroughly.

Remove the cutting blades from the grinder and attach the sausage stuffer. Attach casing as in basic sausage recipe. Refeed the mixture into grinder and through the sausage stuffer.

Cheese and Mushroom Sausages

Amount	Measure	Ingredient -- Preparation Method
1	x 212g	packet instant mashed potato mix
125	g	closed cup mushrooms -- quartered
6		spring onions -- roughly chopped
5	tbsp	sunflower oil
50	g	freshly grated Parmesan cheese -- plus
1	tbsp	freshly grated Parmesan cheese -- to garnish
		salt and freshly ground black pepper
		peach or spiced fruit chutney -- to serve

1. Measure 700ml boiling water into a bowl, then add the potato mix stirring continuously. Stand for 1 minute, then beat until creamy and smooth. Leave to stand for 5-10 minutes until cool enough to handle.

2. Finely chop the mushrooms and onions in a food processor. Heat 2 tbsp oil in a large non-stick frying pan, add the mushroom mixture and cook for 1-2 minutes until just soft. Add to the potato with the cheese and season well.

3. Divide the mixture into eight and shape into large sausages on a floured surface.

4. Wipe the pan with kitchen paper, then heat the remaining oil. Fry the sausages for 4-5 minutes, carefully turning once with a non-stick spatula or palette knife. Take care not to spoil their golden crust.

5. Scatter over the remaining cheese and serve at once with the chutney, freshly cooked vegetables or a green salad.

NOTES : These simple potato patties have stacks of flavour. You can grill the sausages if you wish, but they are crisper and more golden when fried.

Serves 4

Preparation: 25 mins

Calories/Fat per serving: 385cals / 22g

Cost per serving: 50p

CHICKEN SAUSAGE

Amount	Measure	Ingredient -- Preparation Method
2-1/2	pounds	chicken legs and thighs, deboned (do not skin or trim fat)
1/2	pound	pork fat, cut into large chunks
3		garlic cloves -- peeled & minced
1-1/2	teaspoons	coarse kosher salt
1/4	teaspoon	ground white pepper
1/2	teaspoon	ground cinnamon
1/8	teaspoon	ground allspice
1/4	teaspoon	dry mustard
1	teaspoon	dried basil
1	teaspoon	dried tarragon
1	teaspoon	dried parsley or 1 Tbsp minced fresh parsley
1/4	cup	white wine
1	teaspoon	balsamic vinegar

Work the chicken and pork fat through a meat grinder, using a small-holed disc and alternating ingredients. Add all the remaining ingredients and combine thoroughly. Form the mixture into patties, using about 1/2 cup for each. Preheat a medium nonstick fry pan over medium-low heat. Add the patties, cover, and cook for 5 to 7 minutes or until lightly browned. Flip the patties and cook for another 5 to 7 minutes. The Chicken Sausage has a refrigerator shelf life of 5 days and may be frozen, uncooked, for up to 6 months.

YIELD: about 8 sausage patties

CHORIZO (MEXICAN SAUSAGE) #1

Amount	Measure	Ingredient -- Preparation Method
2	lb	Pork; lean, coarse grind
1/4	lb	Pork fat; chop fine
2	tb	Paprika
2	tb	Chili powder
1	ts	Pepper, black
1/2	ts	Cinnamon, ground
1/2	ts	Cloves, ground
1/4	ts	Coriander, ground
1/4 t	ts	Ginger; grated
1	ts	Oregano, dried, crushed
1	ts	Cumin, ground
2	ts	Salt
6		Garlic cloves; crushed
1/2	c	Vinegar, white
1/2	c	Sherry, dry
1		Sausage casing

Combine pork meat and fat thoroughly. Add paprika, chili powder, pepper, cinnamon, cloves, coriander, ginger, oregano, cumin, garlic, salt, vinegar and sherry (brandy may be substituted). Mix well with hands. Mixture may be stored in a crock in cool place for twenty-four hours, or better, for 2 or 3 days. Form into patties and saute. Alternatively the mixture may be forced into sausage casing and hung to dry in a cool place. This is best done in cold weather and hung in a breezy place to aid in drying.

Yield: 8 Servings

CHORIZO A LA MEXICANA (MEXICAN SAUSAGE)

Amount	Measure	Ingredient -- Preparation Method
1	lb	Lean pork
2	tb	Chili powder
1	t	Oregano, handrubbed
1	t	Salt
1	ea	Garlic clove, pressed
2	tb	Vinegar

Grind coarsely or chop pork. Add all other ingredients and mix thoroughly. Let stand for several hours. Fry without adding fat for about 30 minutes. If you aren't going to use immediately, pack the uncooked chorizo in a crock or glass jar and keep in refrigerator. It will keep for several weeks.

CHORIZOS (MEXICAN SAUSAGE)

Amount	Measure	Ingredient -- Preparation Method
2	lb	Pork tenderloin (ground pork is ok)
5		Chiles anchos
1/2	ts	Coriander seeds (toasted)
1/2	ts	Peppercorns
1/8	ts	Cumin seeds
2	tb	Sweet paprika
2/3	c	Mild white vinegar
1/2	lb	Pork fat
2		Chilies pasilla
3		Cloves
1/2	ts	Oregano (Mexican Blended)
4		Garlic cloves (peel/crush)
2 1/2	ts	Salt
2	fl	Vodka (if wanted)

Chop the meat roughly, (or purchase ground pork), together with the fat.

Toast the chilies well, turning them from time to time so they do not burn. While they are still warm and flexible, slit them open and remove the seeds and veins. As they cool off they will become crisp.

Grind the spices together with the chilies.

Mix the ground spices and chilies with the rest of the ingredients and rub them well into the meat with your hands.

Cover the mixture and set it aside in the refrigerator to season for 3 days, stirring it well each day. (Before using, fry a little of the meat and taste to see if it has enough salt and seasoning.)

Normally the meat would be put into sausage casings, however, I just use it straight from the bowl. If you don't want to stuff the meat into casings at all, leave it to mature for about a week. Store it in containers in the freezer compartment of the refrigerator.

Chorizo- Homemade

Amount	Measure	Ingredient -- Preparation Method
1	lb	Pork butt -- ground
1	ts	Coarse salt
1	ts	Black pepper -- freshly Ground
2	tb	Ancho chile powder
4		Cloves garlic -- minced
1/2	bn	Fresh oregano -- chopped
1	ts	Ground coriander
1	tb	Ground cumin
2	tb	Vinegar

In a medium size bowl, mix the pork, salt, pepper, chile powder, garlic, oregano, coriander, cumin and vinegar thoroughly. Refrigerate, in an airtight container, overnight. This allows the flavors to meld. The chorizo may also be frozen. Yield: 1 pound chorizo 10/9/show

Yield: 4 servings

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Recipe By : TOO HOT TAMALES SHOW #TH6295

CHORIZO, PORK

Amount	Measure	Ingredient -- Preparation Method
1	ea	Garlic cloves, crushed
1/2	c	Chile, red, ground
1/2	ts	Black pepper
1/4	ts	Cloves, ground
1/4	ts	Cinnamon, ground
1/4	ts	Oregano, ground
1/4	ts	Cumin, ground
1/2	ts	Salt
1	t	Oregano leaves
1/2	c	Vinegar
2	lb	Pork, ground

Note: This recipe requires advance preparation. Combine all the ingredients except the pork in a blender and puree. Knead this mixture into the pork until it is thoroughly mixed together. Cover and refrigerate for 24 hrs. At this point, chorizo may be frozen. To cook, crumble the chorizo in a skillet and fry. If desired, add eggs and/or potatoes. Drain before serving.

Country Breakfast Sausage

Amount	Measure	Ingredient -- Preparation Method
1	lb	Pork, ground
1	ts	Cumin, ground
1/2	ts	Thyme, dried leaf
1/2	ts	Sage, dried leaf
1	ts	Salt
1/2	ts	Pepper, freshly ground
1/8	ts	Cayenne pepper (optional)

1. Combine all ingredients in medium bowl; mix well. Cover and refrigerate overnight for flavors to blend.

2. Shape into 6 patties. Cook in lightly greased skillet over medium heat about 15 minutes or until browned on both sides and centers are no longer pink, turning occasionally.

Yield: 6 Servings

COUNTRY PORK SAUSAGE

Amount	Measure	Ingredient -- Preparation Method
8	lb	Boneless pork but or shoulder, cut into 1 1/2" cubes
1/2 to 1		red pepper
3	tb	Salt
2	ts	Black pepper
2	ts	Dried sage

Assemble food grinder with desired grinding disc. Grind pork. Combine pork and seasonings. Shape into patties or stuff in link sausage, using the sausage making accessory.

COUNTRY STYLE TURKEY SAUSAGE

Amount	Measure	Ingredient -- Preparation Method
<hr/>		
1		Non-stick cooking spray
1/4	c	Slightly beaten egg white
1/4	c	Finely chopped onion
	OR	Finely snipped dried apples
1/2	c.	finely chopped apples
3	tb	Quick-cooking oats
2	tb	Snipped fresh parsley
1/2	ts	Salt
1/2	ts	Ground sage
1/4	ts	Ground nutmeg
1/4	ts	Pepper
		Dash ground red pepper
1/2	lb	Lean ground turkey breast

Spray a cold 10 inch skillet with nonstick coating spray; set aside. In a medium bowl, combine the egg white, onion, dried or fresh apples, quick-cooking oats, parsley, salt, sage, nutmeg, pepper and ground red pepper. Add the ground turkey; mix well. Shape mixture into eight 2" wide patties. Preheat the prepared skillet over medium heat. Place patties in skillet. Cook over medium heat for 10-12 minutes or until meat is no longer pink and juices run clear, turning once. Drain off fat.

CREOLE SMOKED SAUSAGE AND CREOLE HOT SAUSAGE

Amount	Measure	Ingredient -- Preparation Method
3		Yards small sausage casing
4	lb	Lean pork (or 2 lb lean pork and 2 lb lean beef)
2	lb	Pork fat
2	ts	Finely minced garlic
2	ts	Freshly ground black pepper
3	tb	Salt
2	ts	Cayenne
1/2	ts	Ground bay leaf
1/4	ts	Cumin
1/2	ts	Chili powder
4	ts	Paprika
1/2	ts	Sugar
5	ts	Colgin's liquid hickory smoke

New Orleans' most popular sausage, a type of country sausage made with pork, or pork and beef. It's not really smoked, but has a fine smokey flavor that makes it an ideal seasoning meat for our favorite bean dishes, gumbos, and jambalayas. We also like it pan grilled as a breakfast or dinner sausage. [Also makes great po-boys--ECT] Allow about 20 to 25 minutes for grilling. When used as a seasoning meat in other dishes, it requires no precooking.

Prepare the sausage casings and stuffing. Mix ingredients lightly; the stuffing should be slightly coarse in texture. Cut the casing into 12 inch lengths and stuff. Allow 2 smoked sausages per serving.

Yield: About 6 pounds of 6-8 inch sausage

Variation: To make HOT sausage, omit the liquid hickory smoke and add 1 tsp cayenne and 1 tsp black pepper. Hot sausage is a good accompaniment to bean dishes or smothered vegetables or as a breakfast sausage with grits and eggs. It is not recommended as a seasoning meat in traditional bean dishes as it is likely to overwhelm the flavor of the other ingredients.

CUMBERLAND SAUSAGE

Amount	Measure	Ingredient -- Preparation Method
6	oz	Pork back fat -- minced
1	lb	Shoulder of pork -- minced
1	oz	Stale breadcrumbs
1/2	sl	Smoked bacon -- minced
		Salt
		Pepper
		Nutmeg
		Mace

The pork should be boned and skinned. Mix the shoulder and the fat. Add 8 tablespoons hot water to the crumbs. Mix everything together (use your hands), seasoning well with pepper, and adding a generous pinch of both the spices. Fry a spoonful of the sausage to test the seasoning. Fill the sausage casings as usual. Prick in a few places and allow to sit overnight before cooking. These are very good baked in a buttered baking dish at 350F until browned. Turn after 20 minutes, and raise the heat if the sausages are cooking too slowly.

FAMOUS JODEEN SAUSAGE (WYOMING STYLE) - Not Complete

NOTE: Meat quantity is conspicuously missing this "recipe" was retained for the spice mixture, maybe the quantity of meat can be determined later.

Amount	Measure	Ingredient -- Preparation Method
		Paprika - dust heavy
		Salt and pepper to taste
6		Finely chopped onions
10		Cloves garlic finely Chopped
		Fresh parsley finely chopped greens only- no stems
3		Finely chopped jalapeno Peppers
		Cayenne pepper - very Light dusting
8	teaspoons	Cumin
		Lemon pepper - dust lightly
		Celery salt - very lightly Dust
2	tablespoons	Sage
7	dashes	Liquid smoke
3	teaspoons	Rosemary
3	teaspoons	Thyme
5	teaspoons	Oregano
		End cuts of bacon or pork

1. Mix 40-50% pork to meat.
2. Mix thoroughly with hands then cook piece before proceeding further.
3. Season to taste and package.

Farm Sausage

Amount	Measure	Ingredient -- Preparation Method
2	pounds	lean ground pork -- at room temperature
1/3	cup	onion -- finely chopped
2	teaspoons	finely minced fresh parsley
1	teaspoon	rubbed sage
1	teaspoon	dried basil -- (optional)
1	teaspoon	dried marjoram -- (optional)
1	teaspoon	chili powder
1	teaspoon	black pepper
1/2	teaspoon	ground red pepper
1/4	teaspoon	dried thyme -- (optional)

1. In a deep bowl, combine all ingredients, using hands if necessary.
2. On wax paper, shape and roll mixture into 2 logs 6 inches long and 2 inches in diameter.
3. Wrap in plastic wrap or foil and refrigerate overnight.
4. To serve, slice the rolls into rounds about 1/2 inch thick and fry in a heavy skillet over medium-low heat for 3 to 4 minutes on each side or until done.
5. Drain on paper towels and serve immediately.

Notes: An alternate way to prepare sausage is to shape mixture into large marble-size balls. freeze if desired. To serve, bake frozen on a rack, starting in a cold oven, for 20 minutes at 325 degrees F.

Game Sausage Recipes, Various, Bulk recipes

The Story:

A friend of mine's brother in law came down from New York with a truck full o'swine last week. Spent the past 3 days slaughtering, curing, brining and making sausage out of a 300 pounder, and a pair of little 100 pound oinkers. My buddy's brother didn't quite grasp the idea that a wounded 300 pound slab of bacon is bad news. He tried to brain shoot the big one with a .22 short, which did nothing but make Porky angry. Had to spank him with a .357 wadcutter to the melon. THAT did the trick. The smaller ones we did in the more "traditional" method of poking the jugular. Ended up with upwards of 100 pounds of various sausages. Red hot chipotle andouille (spicy cajun fresh rope sausage with smoked jalepenos), some seriously potent chorizo (garlic packed, semi-dry mexican sausage) and some pretty tame italian sausages. Made one of the larger hams into an excellent prosciutto (should be done curing/drying in about 5 years) Cured a TON of bacon thats is currently in the cold smoker getting tuned up with a mix of cherry, apple, and mesquite. Assorted chops roasts etc. Figured I'd leave a few of the formulas we used for the good folks here. These will work equally well on venison (I cured a whitetail ham for a neighbor a year ago that was out of this world)

Andouille Sausage: .

Boned,cubed pork 50lb .
Onion, chopped 10lb .
Garlic, fresh 10 oz.
Chipolte Chilis in adobo 6 oz can
Cayenne 2 tsp
Salt 12 oz
Curing salt 2 oz
Thyme, ground 10 tsp
Basil, ground 5 tsp
Cloves, ground 2 tsp
Mace, ground 2 tsp

Procedure: Mix all ingedients thoroughly. Grind once through finest die of grinder, through a 1/8" plate. Mix well. Stuff into sheep casing, twisting every 6" to make links, or leave bulk. Cold smoke for 14 hours, or leave fresh, and cook to internal temperature of 180 degrees.

CHORIZO:

Boned cubed pork 25 lb :
Garlic, fresh chopped 3 oz :
Paprika 3 oz :
Crushed red pepper 3 oz :
Black pepper, coarse, 1 oz :
Oregano , dry 1oz :
Fat back, or jowl fat 5 lb :
Salt 6 oz :
Curing salt 1 oz :
Ice water 16 oz :
Red wine vinegar 2 oz

PROCEDURE: Combine garlic, paprika, peppers, and organo. Mix with pork, fat, and salts. Grind into a bowl using medium die. Mix vinegar with water, pour onto meat and mix thoroughly. Stuff into pork casings, twist into links, if desired. Hang to dry, or dry smoke for 14 hours.

SWEET VENISON HAM :

1 Rear leg of venison, bone in :
Coarse salt 5lb :
Brown sugar 2 lb :
Kikkoman soy sauce 5 oz :
Fresh ginger 3 oz. :
Curing salt 1 oz :
Water , to consistency

PROCEDURE: Mix all ingredients except water together . Add water till mixture forms a paste similar in feel to wet sand. Pack deer leg with this mixture and let sit covered, in refrigerator for approximately 2 weeks. Remove from cure, then cold smoke for 14 hours.

German Sausage

Amount	Measure	Ingredient -- Preparation Method
50	lb	Beef or venison (ground)
50	lb	Fresh pork (ground) not too lean
1-3/4	c	Salt (Food processing salt, not iodized)
3	oz	Morton quick cure
3	oz	Black pepper
2	oz	Garlic powder (fresh garlic* is best)

1. Mix all the ingredients together and add up to 2 quarts cold water when mixing.
2. Sausage is ready to put in casings.
3. Heads of garlic. Peel. Slice and smash. Put in a pint jar, pour boiling water over it to fill jar. Strain the garlic out and use juice, as much as desired to taste. Start the garlic a day before sausage.

GILLAN'S LIVER BOLOGNA

Amount	Measure	Ingredient -- Preparation Method
3	lb	Liver
8	lb	Potatoes, sliced
1/4		Slab bacon
1/4	c	Salt
2-1/2	c	Graham flour
1/2	c	Buttermilk
2-1/4	c	Flour

Make bags out of flour sacks. This recipe will fit into four 6 x 12" bags. Grind liver with potatoes, using a medium blade. Cut bacon into little pieces. Mix meats, potatoes and other ingredients in a very large bowl. When evenly combined, pack mixture into damp bags. Tie shut. Boil bags in water to cover for two hours. Tie shut. Remove from water and cool. Store in refrigerator. to use, cut bag off meat, slice meat and serve.

Greek Sausage (Souvlaki Style)

Amount	Measure	Ingredient -- Preparation Method
2	lbs.	ground beef
1		onion chopped
2		cloves garlic crushed
1	tsp.	ground cumin
1/2	tsp.	ground cinnamon
1/2	tsp.	ground coriander
1/2	tsp.	ground oregano
1	tsp.	salt
1	tsp.	pepper

Combine all the above and mix well. Shape into sausage on meat skewers. Broil the sausage and baste with 2 tblsp. lemon juice with oil. Place into pita pockets.

Sauce

- 4 tpsp. chopped mint
- 4 tblsp. chopped parsley
- 4 tblsp. lemon juice
- 3 tomatoes seeded and chopped
- 1 onion chopped

Spread sauce over the sausage in the pita and then top off with a dollop of sour cream.

HUNGARIAN SAUSAGE

Amount	Measure	Ingredient -- Preparation Method
3	lb	Pork butt, boneless - cut into large pieces
1	lb	Beef chuck, cut into large pieces
1	lb	Pork fat, fresh - cut into large pieces
10		Garlic cloves, peeled and crushed (about 2 tbs)
1	c	Water
2	tb	Salt
1/2	tb	Black pepper, freshly ground
3	tb	Hungarian paprika
1	t	Saltpeter
1/4	ts	Cloves, ground
1		Sausage casing, 1" diameter -- 10 feet

In a meat grinder, coarsely grind the pork, beef, and pork fat, in batches. Add all remaining ingredients, except the casings. Mix well and allow to sit while you clean the casings. Rinse the casings thoroughly in cold water and run fresh water through them. Drain. Fill the casings and tie them off into about 16" lengths. Do not fill them too tightly as they must have room to expand when they cook. Hang the sausages in a home style smoker and smoke them for about 1 hour. Do not allow the temperature of the smoker to go above 150 F. Remove the sausages and hang over a stick or dowel. Put the stick in a cool place and position an electric fan so that it will blow directly on the sausages. Allow them to dry for 2 days. They are they ready for use. Place them in the refrigerator, where they will keep well for about a week.

Indiana Farm Sausage

Amount	Measure	Ingredient -- Preparation Method
2	pounds	ground meat -- room Temperature
1/3	cup	onion -- finely chopped
2	teaspoons	fresh parsley -- finely minced
2	teaspoons	salt
1	teaspoon	sage
1	teaspoon	dried basil -- optional
1	teaspoon	dried marjoram -- optional
1	teaspoon	chili powder
1	teaspoon	black pepper
1/2	teaspoon	ground red pepper
1/4	teaspoon	dried thyme

In a deep bowl, combine all ingredients, using hands if necessary. On wax paper, shape and roll mixture into 2 logs 6 inches long and 2 inches in diameter. Wrap in plastic wrap or foil and refrigerate overnight.

To serve, slice the rolls into rounds about 1/2" thick and fry in a heavy skillet over medium-low heat for 3-4 minutes on each side or until done. Drain on paper towels and serve immediately.

An alternate way to prepare sausage is to shape mixture into 50 large marble-size balls. Freeze if desired. To serve, bake frozen on a rack, starting in a cold oven for 20 minutes at 325.

Irish Breakfast Sausage

Amount	Measure	Ingredient -- Preparation Method
2-1/2	lbs.	lean Pork shoulder
2-1/2	lbs.	Pork velly or streaky pork fat
2-1/2	cups	bread crumbs or use English Rusk for originality
1/2	cup	milk
1-1/2	tblsp.	salt
2	tblsp.	ground black pepper
2	tsp.	thyme
2		eggs

Soak bread crumbs or english rusk in milk. Grind meat and fat through 1/8" or 3/16" fine plate. Mix ground meat with remaining ingredients. Make sure to mix well. Stuff into small casings, like a breakfast link.

Cook any way you like. If the sausages are not going to be used in the next 2 days, freeze the remaining sausages. This meat mix is ideal to form into breakfast patties as well. Almost Grandma's Sausage And Peppers

ITALIAN SWEET HOT SAUSAGE

Don't blame me I didn't name it!)

Amount	Measure	Ingredient -- Preparation Method
1	teaspoon	Fennel seeds
1		Garlic clove -- minced
2	teaspoon	Coriander seeds
1/2	teaspoon	Ground pepper
2	teaspoon	Dried parsley
1	pound	Ground pork
1	teaspoon	Salt

Grind the fennel seeds, coriander seeds, dried parsley, salt, and pepper. Add the spice mixture and minced garlic to the ground pork and lightly mix together, using your hands. Shape the meat into a loaf and use within two days. You can make in larger amounts if you want. Divide into pound portions, and wrap each portion in plastic wrap, then in freezer foil. Store in freezer and use within three months. Makes 1 pound.

Italian Pepper Sausage

Amount	Measure	Ingredient -- Preparation Method
4-1/2	lb	Course ground pork
1-1/2	lb	Salt pork
1		Clove garlic
1		Onion, quartered
1-1/2	tb	Freshly ground black pepper
2	tb	Salt
4	tb	Paprika
4	ts	Fennel
2	tb	Crushed red pepper, dried
1/4	ts	Thyme
1/2	ts	Bay leaf, crushed
1/2	ts	Coriander
1	c	Red wine

Combine all ingredients, mix well and stuff into hog casing. You may split lengthwise and broil under medium heat, or pan fry until brown on all sides and well done.

Italian Sausage #1

Amount	Measure	Ingredient -- Preparation Method
2	ts	Salt
1	ts	Black pepper
4	ts	Fennel seeds
4	ts	Oregano
1	ts	Garlic powder
8	lb	Pork shoulder

Cut the pork into 1 1/2" cubes. Sprinkle combined seasoning on pork and toss to distribute. Grind. Shape sausage into patties.

Italian Sausage #2

Amount	Measure	Ingredient -- Preparation Method
1	pound	ground pork
1		medium onion, finely chopped
1		small garlic clove, crushed
Combine and mix into pork mixture:		
1/2	tablespoon	salt
1/2	teaspoon	ground pepper
1/2	teaspoon	fennel seed
1/4	teaspoon	paprika
1/8	teaspoon	ground thyme
1/8	teaspoon	(or more) cayenne pepper

Mix together. Shape into patties, meatballs, or stuff into casings.

Source: Cookbook USA CD

Italian Sausage #3

Amount	Measure	Ingredient -- Preparation Method
2	Lbs	coarsely ground pork shoulder
2	Tsp	salt
1	Tsp	pepper
2	Tbsp	fennel seed
1/2	Can	water
1	Tsp	ground hot pepper seeds -- (1 to 2)

Soak fennel seed in water for 10 minutes or more. Mix fennel and water with pork. Mix in spices and stuff into casings. Tie off at 4" intervals.

ITALIAN SAUSAGE - Bulk

Amount	Measure	Ingredient -- Preparation Method
2-1/2	pounds	pork shoulder, butt portion, trimmed and cut into large chunks
1/2	tablespoon	coarse kosher salt
1	tablespoon	dried anise
1/2	teaspoon	freshly ground black pepper
1/8	teaspoon	cayenne pepper
1/2	teaspoon	dried oregano
1/2	teaspoon	dried thyme
2	tablespoons	water
1/2	pound	pork fat, cut into large chunks
4		garlic cloves -- peeled

Put the pork into a large bowl. Add the salt, anise, peppers, oregano, thyme, and the water. Mix well to coat the meat. Work the seasoned pork, pork fat, and garlic through a meat grinder, using the disc with the largest holes and alternating ingredients as you grind. The Italian Sausage may be stored for up to 5 days in the refrigerator or 6 months in the freezer.

YIELD: 3 pounds bulk sausage meat (6 cups)

Italian Sausage - Homemade

Amount	Measure	Ingredient -- Preparation Method
2	pounds	well-marbled pork butt -- med ground
2/3	cup	freshly grated Parmesan cheese
1/2	cup	fresh Italian parsley -- well packed
1/4	cup	dry white wine
1	clove	garlic, I use 3-4 cloves -- minced
1	tablespoon	dried basil -- crumbled
1	teaspoon	hot red chili peppers -- minces
1/2	teaspoon	salt
1/2	teaspoon	dried oregano -- crumbled
1/4	teaspoon	freshly ground pepper
		Prepared casing

Grind the pork butt med to fine. Mix all ingredients together in large bowl. .Using sausage stuffer, fill casings twisting off 8 inch links. Tie and cut. Hang in cool spot until dry, 12 to 14 hours. To cook: Prick skin good so they will not burst, put in 1/2 inch of water in large skillet and plate as many sausages that will fit without crowding and cover and simmer for 20 minutes. Pour off liquid and brown on all sides until golden brown.

Italian Sausages - Hot

Amount	Measure	Ingredient -- Preparation Method
2-1/2	teaspoons	Coarse (kosher) salt
1/2	teaspoon	Finely minced garlic
1/2	teaspoon	Whole black peppercorns
1-3/4	pounds	Pork, trimmed, lean -- 1" dice, chilled
2	teaspoons	Crushed red pepper
1	tablespoon	Paprika
1/2	pound	Fresh pork fat -- 1/2" dice, Chilled
1/2	teaspoon	Thyme
1	teaspoon	Fennel seeds

Combine dry spices in spice mill or mortar and grind to coarse texture. Mix with garlic in small bowl. Mix meat, fat & spices together in bowl. In food processor (or grinder w/med. plate) process 1/2 of mixture at a time, being careful not to over process. Fat and meat should remain distinct, but tiny pcs. Knead all together until well mixed. Cover and refrigerate for 12 to 24 hrs.

Stuff into casings using sausage stuffer or horn attached to grinder. Tie off into 5" links and hang in cool place to dry. Or, just refrigerate for 24 hrs, uncovered. Hold in refrig. for up to 3 days, or freeze for longer storage.

Cook in your usual manner. Yield: abt. 2 lbs.

ITALIAN SAUSAGE (Mild)

Amount	Measure	Ingredient -- Preparation Method
5	lb	Pork butt; ground
5	ts	Salt
5	ts	Fennel seed
1-1/2	ts	Crushed hot pepper
1-1/2	ts	Pepper, black
1	c	Water

Combine all ingredients, mix well and stuff into hog casing or make patties. To cook, fry or bake.

The Sausage Making Cookbook, by Jerry Predika
Collection of Clarence Fontish

ITALIAN SAUSAGE, PLAINEST

Amount	Measure	Ingredient -- Preparation Method
8	Feet	sausage casing, packed in salt
1-1/2	lb	Boneless pork
1/2	lb	Fresh pork fat
1	tb	Salt
1/2	ts	Freshly ground black pepper
2	ts	Fennel seeds lightly crushed
2	tb	Dry red wine

SCRAPE THE LOOSE SALT OFF the sausage casing and set the casing in a bowl of cold water to soften for at least 30 minutes. (You will need only about 4 feet of casing for this amount of meat, but it's useful to have extra in case of ruptures.) Cut the pork and fat into pieces that will go through your meat grinder and grind them, using the coarse blade. Mix the salt, pepper and fennel seeds thoroughly into the ground meat. (Hands are the best implement.) Then mix in the wine. Drain the casing, open one end gently with your fingers and run a stream of cold water into it, to flush any remaining salt out of the interior. Thread the casing onto the stuffing horn and fit the horn over the meat grinder. Feed the sausage meat through the horn, supporting the emerging tube of sausage with your hands to prevent rips. (Actually, sausage making is much more conveniently done with two people.) When all the sausage meat is in the casing, lay the filled tube on the work surface and pinch it at 4-inch intervals to produce individual sausage links. At the same time, fill and firm any air pockets in the casing. Tie off the links with kitchen string. Coil the sausages onto a plate and set it, uncovered, in the refrigerator to season for 48 hours. Turn the sausages over once or twice during that time.

ITALIAN SAUSAGE (SWEET OR HOT)

Amount	Measure	Ingredient -- Preparation Method
5	lb	Coarse Ground Pork Butt
1-1/3	tb	Salt
1-1/3	tb	Ground Coriander
3/16	tb	Coarse Ground Black pepper
5	Cloves	pressed garlic
2	tb	Paprika
1	c	Cold water

Optional: Add 2 tsp crushed red peppers for HOT sausage.

Combine all ingredients, mix well and stuff into hog casing or make patties.

ITALIAN SAUSAGE #1

Amount	Measure	Ingredient -- Preparation Method
5	lb	Coarse ground pork butt
6	Cloves	pressed garlic
1	tb	Crushed red pepper
1	tb	Fennel seeds
1	t	Thyme
2		Bay leaves, crushed
1	tb	Salt
2	ts	Black pepper
1/2	ts	Nutmeg
1/2	ts	Coriander
1	tb	Paprika
1	c	Cold water

Combine all ingredients, mix well and stuff into hog casing. To cook, fry or bake.

ITALIAN SAUSAGE #2

Amount	Measure	Ingredient -- Preparation Method
5	lb	Course ground pork butt
1	tb	Salt
1	tb	Coarse black pepper
5	Cloves	pressed garlic
1	t	Fennel seeds
1	t	Anise seed
1	c	Cold water

Add 1 tbsp. crushed hot pepper for hotter style sausage. Combine all ingredients, mix well and stuff into hog casing or make patties.

Italian Sausage - Grandma's

Amount	Measure	Ingredient -- Preparation Method
1	pound	ground pork
1-1/4	teaspoons	salt
1-1/4	teaspoons	fennel seeds
1/2 to 1	tsp	red pepper

Combine ingredients and use sausage funnel to force into cleaned casings OR form into patties or link shapes and cook until browned. Excellent for use in your basic spaghetti gravy recipe. This is also great just crumbled on top of pizza. This recipe can be multiplied, if you wish. I usually make 4-6 pounds at a time. It freezes well.

ITALIAN SAUSAGE - SWEET

Amount	Measure	Ingredient -- Preparation Method
5	lb	Coarse Ground Pork Butt
3	t	Fennel seed
2	t	White Pepper
1-1/2	t	Sage Leaves
5	Cloves	pressed garlic
3	t	Salt
1	c	White wine

Combine all ingredients, mix well and stuff into hog casing or make patties.

Italian SAUSAGE - SICILIAN STYLE

Amount	Measure	Ingredient -- Preparation Method
5	Ft	hog or sheep casings
3	lb	Pork meat, up to 25% fat
2	lb	Chicken meat
2	ts	Whole fennel seed
2	ts	Crushed fennel seed
2	ts	Crushed red pepper
2	ts	Salt
2	ts	Black pepper
1	ts	Garlic powder

Prepare casings. Using fine disk, grind meats and mix with remaining ingredients and grind again. Stuff into casings and twist off into 3" links. Age refrigerated at least 2 days. Yield: 5 pounds

Italian Turkey Sausage - Sicilian Style

Amount	Measure	Ingredient -- Preparation Method
5	Feet	small hog or sheep casings
5	lb	Turkey meat-15% fat
2	ts	Whole fennel seed
2	ts	Crushed fennel seed
2	ts	Crushed red pepper-optional
2	ts	Salt, or to taste
2	ts	Black pepper
1	t	Garlic powder
	-OR-	
2	cl	Very finely minced garlic

Prepare casings. Using fine disk, grind turkey, mix with remaining ingredients and grind again. Stuff into casings and twist off into 3" links. Cook in vegetable oil until browned and cooked through. Source: Home Sausage Making by Charles G. Reavis ISBN: 0-88266-477-8

Italian HOT OR SWEET SAUSAGE - SICILIAN-STYLE

Amount	Measure	Ingredient -- Preparation Method
5	Feet	med. (2-in diam) casing
4-1/2	lb	Lean pork butt, cubed
1/2	lb	Pork fat, cubed
2-1/2	tb	Salt, or to taste
3	ts	Freshly coarse ground black
3	ts	Fennel seed
		Crushed red pepper to taste
2		Cloves garlic, finely minced
1	ts	Anise seed (optional)

1. Prepare the casings.
2. Grind the meat and fat together through the coarse disk.
3. Mix the remaining ingredients together with the meat and fat.
4. Stuff the mixture into casings and twist off into three- or four-inch links.
5. Refrigerate and use within three days or freeze.

ITALIAN SAUSAGE, SPICY HOT

Amount	Measure	Ingredient -- Preparation Method
3	lb	Pork, butt
3/4	lb	Pork, fat
1	tb	Garlic, minced
4	ts	Salt, kosher
2	tb	Fennel, seed
1	ts	Pepper, cayenne
1	tb	Pepper, red, dried, flakes
2	ts	Pepper, black, freshly ground
1/4	c	Water, cold
		Casings, medium, hog

Combine pork, fat, and all other ingredients except water casings in a large bowl. Grind through a 3/8 inch plate. Moisten water and mix until well blended. Stuff into medium hog casings tie at 5 inch intervals. (From, Hot Links and Country Flavors, Bruce Aidells and Kelly Knopf 1990)

ITALIAN SAUSAGES (MEDIUM HOT)

Amount	Measure	Ingredient -- Preparation Method
2-1/2	tb	Salt
1	c	Ice cold water
1/2	tb	Fennel seeds
1	ts	Black pepper
1/2	tb	Sugar
1-1/2	ts	Crushed dried hot peppers
1/2	ts	Caraway seeds
1/2	tb	Coriander seeds
5	lb	Pork meat (not too lean)

Ground the pork meat. Combine all the spices, using a coffee grinder to crush the seeds. Mix all ingredients. Put into small hog casing. Cook on a hot grill. Yield: 1 serving

Italian Sweet Fennel Sausage

Amount	Measure	Ingredient -- Preparation Method
3	lbs	pork butt
3/4	b	pork fat
4		garlic cloves -- minced
4	tsp	kosher salt
2	tbsp	fennel seed
1	tbsp	ground black pepper
1/8	tbsp	ground allspice
1	tsp	dried oregano
1/2	cup	dry red wine
1	medium	hog casings

Grind the pork and fat together in a food grinder with a 3/8 inch plate. Add garlic, salt, spices, and wine. Mix well with your hands. Shape into patties or stuff into casings. Keeps 3 days in refrigerator or 2-3 months frozen. Yield: 4 Lbs.

Italian Version of Turkey Sausage

Amount	Measure	Ingredient -- Preparation Method
1	pound	ground turkey
1/8	teaspoon	anise seed
1/4	teaspoon	garlic -- minced
1/8	teaspoon	thyme
1/2	teaspoon	oregano
1/4	teaspoon	fennel seed
	pinch	coriander

Mix all ingredients well. Shape as desired.

HUNGARIAN SAUSAGE (KOL), JUNE MEYER'S AUTHENTIC

Amount	Measure	Ingredient -- Preparation Method
10	lb	Coarse ground pork butt or pork shoulder
1/3	c	Imported mild Hungarian Paprika. (Do not substitute generic)
1/4	c	Salt
2	Heaping Tb	ground Allspice
5 Or 6		garlic cloves
2	c	Water

My father was only 5 years old when he came to America from Romainia in 1905. He made sausage, wine, beer, smoked bacon, and all the Hungarian dishes that were brought to America by my maternal relations. He had a gusto for life. Everything he did he did when whistling. You knew he was happy.

Our city house always had a small smoke house at the back of the yard. It was used to sugar cure bacon the Hungarian way, and to smoke links of Hungarian Sausage. My father would make sausage when it got cold out, and we would eat some fresh cooked, and the rest would be smoked and dried like pepperoni to be used in Potato Soup or Sauerkraut dishes all winter long. (The fresh sausage freezes well. Years ago we did not have large freezer, so sausage was smoked to keep good).

This sausage is heavy on garlic and paprika. If you do not have a sausage stuffer you can still make this sausage by making patties and frying it in a pan. The recipe that follows is for fresh sausage. Regards, June Meyer.

Instructions:

Bring water to boil, add peeled cloves of garlic and simmer 20 minutes. Fish out cloves of garlic and mash them with a little water. Add this to remaining water and mix all of the garlic water into the meat mix. Mix everything together well. Keep the meat mix cool. If you stuff the mix into casings, let the sausages hang for a day in at least 20 degrees. Smoke sausage according to your smoker instructions. If you are not going to stuff into casings, form into patties, wrap and freeze.

HOW TO COOK HUNGARIAN SAUSAGES

Take as many fresh links as needed and place in a heavy frying pan with a cover. Pour water over the sausages so the links are in 1/2 inch of water. Cover. Start the water to a slow boil, turn down the heat and simmer the sausage in the water until the sausage starts to take on color. Turn the sausage over and add a little more water to keep it from burning. When both sides are brownish, leave the cover off and continue cooking slowly to cook away any remaining water. The sausage should be a nice rich red brown. The aroma will be heavenly.

Dried and smoked sausage is used like pepperoni.

Variation:

My brother Frank Wischler carries on the tradition of sausage making. He makes Italian sausage by leaving out the PAPRIKA and the ALLSPICE. Use 2 ounces of whole fennel seed instead.

This sausage is traditionally served with SOUR CREAM AND HORSERADISH SAUCE. Potatoes and a sauerkraut dish go well with this dish too.

KIELBASA (FRESH POLISH SAUSAGE)

Amount	Measure	Ingredient -- Preparation Method
5	tb	Salt
1	tb	Sugar, granulated
2		Garlic cloves
1	tb	Pepper, black
1	ts	Marjoram
1	pt	Water
10	lb	Pork butts
1		Sausage casing

Grind all the pork butts through a 1/4" or 3/8" grinder plate and place in the mixer. Add all the ingredients and mix well, until all the spices are evenly distributed. Stuff into 35-38mm hog casings. Hang on smokesticks spaced properly and let dry in cooler. Note: Be sure that meat has been chilled to 32-34 degrees F before starting. From: Great Sausage Recipes and Meat Curing by Rytex Kutas

Kielbasa Sausage

Amount	Measure	Ingredient -- Preparation Method
1-1/2	pounds	pork -- ground
1/2	pound	ground beef
3	cloves	garlic -- minced
1	tablespoon	salt
1-1/4	teaspoons	black pepper -- coarsely ground
2	teaspoons	brown sugar
3/4	teaspoon	marjoram
1/2	teaspoon	allspice
1/4	teaspoon	liquid Barbecue Smoke(R) -- optional
2	tablespoons	textured vegetable protein plus
1/4	cup	water -- optional
		sausage casings

Knead together the pork, beef, and garlic in a large bowl. Combine the remaining ingredients in another bowl, then combine both mixtures, thoroughly kneading the flavorings into the meat. Stuff the casings to form 18 to 24-inch links, then tie the two ends together, forming a ring. Refrigerate overnight to blend the flavors before cooking in your favorite manner. Kielbasa may also be smoked.

Yield: 2 pounds or about 12 to 14 sausages.

LIVER-SAGE SAUSAGE

Amount	Measure	Ingredient -- Preparation Method
1/2	lb	Veal or pork stew meat cut into 1-in pieces
1/2	lb	Chicken livers
4	tb	Chopped fresh sage or 2 tb Dried sage
2	tb	Minced garlic
1/4	c	Drained capers
1/4	ts	Ground black pepper
1/2	c	Dry white wine
1/2	lb	Bacon -- coarsely diced
4		Feet of sausage casing

In a Mixing Bowl, combine veal or pork and the chicken livers with the sage, garlic, capers, pepper and white wine. Cover and place in the refrigerator for 4 hours, or up to 12 hours. Remove the mixture from the refrigerator, and add the bacon. Pass the mixture through a meat grinder fitted with medium holes or place in a food processor and pulse until well combined, but not quite smooth. Stuff the mixture into sausage casings, forming one long sausage or form into patties. To cook, place the sausages on a hot grill or under a preheated broiler. Grill 5 to 6 minutes on each side.

MONASTERY HERBAL SAUSAGE

Amount	Measure	Ingredient -- Preparation Method
400	g	Lean pork
400	g	Lean beef
200	g	Green pork back fat or fatty Pork belly without skin
20	g	Salt
2	tsps	finely ground White pepper
1	t	Thyme
1	t	Marjoram
5		Pieces pimento
1		Piece finely ground Cinnamon

Mince pork, beef and fat through 8mm disc. Mix herbs and spices and sprinkle over meat mass and mix all together by hand for 5-10 mins. Fit funnel to mixer and fill pork casings. Twist into length of choice.

Paul Winfield's Champagne Sausage Patties

Amount	Measure	Ingredient -- Preparation Method
3/4	Pound	trimmed beef
1-1/4	Pounds	fatty pork
2	Cloves	garlic
1/2		onion
1/2	Teaspoon	dried marjoram
3/4	Teaspoon	paprika
1/4	Teaspoon	ground cloves
2	Teaspoons	salt
1/2	Teaspoon	pepper
1	Tablespoon	ground sage -- or 5 fresh sage leaves -- chopped
1/4	Cup	pecans -- chopped
1/2	Cup	champagne

Grind all ingredients except champagne together, mixing thoroughly. Mix in champagne. Refrigerate for 1 hour. Form patties and refrigerate uncovered on rack for 12 to 24 hours to dry. Fry like other sausages.

PEPPERED SEAFOOD SAUSAGE

Amount	Measure	Ingredient -- Preparation Method
1	lb	Fish Fillets - Such As Sole, Flounder, Salmon, Or Whitefish. All One Kind Or Mixed.
1/2	lb	Shrimp And/Or Scallops, Raw, Cleaned
1/2	c	Packed Cilantro Leaves
4	lg	Egg Whites
1	tb	Fresh Lemon Juice
2	ts	Ground Cumin
2	ts	Salt
1/4	ts	Ground Black Pepper
5		Feet Hog Casing, In A Continuous Length Soaked In Cold Water For A Few Minutes *

*Note: If hog casing is unavailable, seven 5 x 10-inch pieces of kitchen parchment may be used instead. See end of recipe for related info.

Cut the fish into long strips; the shrimp and scallops can remain whole. Put the seafood, jalapenos and cilantro through a coarse blade of a meat grinder. Combine the ground seafood with the egg whites, lemon juice, cumin, salt and pepper in a large bowl. Rinse the hog casing in cold water by letting the water run from the tap directly through it. (The casing should not have any holes.) Gather the casing up onto the sauce stuffing funnel attachment on your meat grinder. Put the seafood mixture back in the grinder and begin to grind it through. When it begins to emerge from the funnel, tie the end of the casing in a knot, leaving 3 inches of it unfilled for expansion room. Grind the mixture out, taking care not to overstuff the length of sausage; it should be about 1 inch wide. If necessary, squeeze it gently with your hands to make this width as you work. Continue with the entire length; you will have about 4 feet of sausage. Remove the funnel and use your finger to press out the last remaining seafood mixture. Leave 3 inches for expansion and tie the end in a knot. Shape to make it even. Coil it into a spiral and set it aside. Bring 1 inch of water to a boil in a large heavy skillet with a lid. Reduce the heat so that the water barely quivers. Prick the sausage with a sharp knife point at 3-inch intervals. Place it in the barely moving water, cover the pan and cook for 10 minutes. Turn off the heat and let the sausage rest for 10 minutes before serving. NOTE: If you use kitchen parchment, butter the paper and place 1/2 cup of the mixture on each piece. Roll it up, twist the ends and tie them securely with string. Poach as directed. Source: Chef Michael Roberts of Trumps in Los Angeles American Bistro 0-8092-5047-0

Polish/Kielbasa Recipe 10 lbs.

Amount	Measure	Ingredient -- Preparation Method
6	lbs.	lean meat
2	lbs.	pork butt
2	lbs.	beef fat
2	teaspoons	curing salt
5	tablespoons	salt
2	tablespoons	powdered dextrose
2	tablespoons	garlic granules
2	tablespoons	yellow mustard seed, ground
1	tablespoon	white pepper
1	teaspoon	nutmeg
1	teaspoon	cardamom
1	cup c	old water
1/2	cup	flavor 86, or 1 cup non-fat-dry milk
		prepared 33-36MM hog casings

Directions:

1. Grind meats and beef fat together 1 time through medium (3/16-inch) grinder plate.
2. Combine ground mixture with all remaining ingredients (except casings); mix/knead well.
3. Regrind seasoned meat mixture through medium plate (3/16-inch) one more time.
4. Stuff seasoned mixture into prepared natural casings according to instructions on pages 6,7 and 8 of the "Sausage and Jerky Handbook"; twist stuffed casing into 6 to 8 inch links.
5. Cure stuffed product overnight in refrigerator.
6. Next day, smoke/cook to perfection by following the aforementioned directions on page 36 of the handbook. NOTE: Traditional Kielbasa isn't smoked
7. Sausage is fully cooked when the internal temperature has reached 152-155 degrees, and can be eaten cold or hot.

Optional: True venison lovers can use 8 1/2 lbs. venison and 1 1/2 lbs. beef fat in place of the above meat/fat proportions. Sausage that isn't eaten within 2 or 3 days should be double wrapped and frozen until needed.

Polish Sausage - Homemade

Amount	Measure	Ingredient -- Preparation Method
5	lbs	Pork (not too lean, or you'll have door-stops!)
1+		cloves of garlic, minced (1 is way too little)
2	Tbsp	salt
1	Tbsp	pepper
1	Tbsp	Morton Sausage Seasoning

Grind pork coarsely. Mix ground pork with other ingredients. Extrude thru meat grinder on coarse setting again into natural casing, twisting at desired link size.

Freezes well, and is very aromatic. I recommend multiplying recipe times 5 and make an afternoon of it, if you're going to pull out the meat grinder anyway.

To cook, simply thaw and pan-fry in skillet for approximately 15 minutes on medium heat until sausage is nicely browned and begins to 'split', or use in your favorite recipe.

POLISH SAUSAGE

Amount	Measure	Ingredient -- Preparation Method
4	lb	Pork butt
1	lb	Beef stew meat
2	T	Pepper, black; coarse ground
1	T	Marjoram leaves
8		Garlic clove; pressed
1/4	ts	Allspice
3-1/2	ts	Salt
1	c	Water

Grind pork and beef very coarsely. Combine all ingredients, mix well and stuff into hog casing or make patties. The Sausage Making Cookbook, by Jerry Predika Collection of Clarence Fontish

POLISH SAUSAGE

Amount	Measure	Ingredient -- Preparation Method
2	lb	Pork butt or shoulder
2	ts	Salt
		Black pepper to taste
1-1/2	ts	Sugar
1/2	ts	Dried thyme
1/4	ts	Dried basil
1/4	ts	Garlic powder
1/4	ts	Mustard seeds
1/2	ts	Dried marjoram
1/3	c Plus 1 tsp	ice-cold water

Cut pork into 1 1/2 " cubes, trimming all gristle and bone. Pass through a meat grinder with a coarse blade. Adjust the fat-to-lean ratio to be about 1:3 if you can. Put pork in a large stainless or ceramic crock or bowl. Mix the dry spices in a small bowl. Using your hands, toss the meat while adding the spices a small amount at a time. When half the spices are in, add half the ice water. Mix keeping the meat as loose as possible. Add remaining spices & water as above. At this point you may fry a small patty of the meat to test for seasonings. Adjust if necessary. Refrigerate the sausage mix overnight. You may check for seasonings again the next day (but be careful! You'll be tempted to fry it all right then and eat it up!) Stuff the mix into about 5' of rinsed casings, tying off about 8" lengths. You may grill, steam or fry the sausages as you prefer.

Polish Sausage

Amount	Measure	Ingredient -- Preparation Method
6	Lb	coarsely ground pork shoulder
3	Tbsp +1 tsp	salt
3	tsp	Marjoram
4	Cloves	garlic
1-1/2	tsp	ground black pepper
2-1/2	Cans	water

Mix well and stuff into casings. Tie off at 4" intervals. Can be frozen.

POLISH SAUSAGE (KIELBASA)

Amount	Measure	Ingredient -- Preparation Method
4	ts	Coarse (kosher) salt
1-3/4	ts	Ground black pepper
3	tb	Hungarian (sweet) paprika
1	ts	Marjoram
1/2	ts	Savory
3	ts	Garlic, minced fine
10	oz	Beef shin, 1/2" dice, chilled
14	oz	Fresh pork fat, 1/2" dice, Chilled
1/3	c	Ice water
1 1/4	lb	Lean, trimmed pork, 1" dice, Chilled

Mix together in small bowl, salt, pepper, paprika, marjoram, savory, and garlic. In food processor, combine half the beef, half the pork fat, half the ice water, and half the mixed seasonings. Process very fine.

Mix remaining ingredients together in bowl, and then process mixture 1/2 at a time to coarse grind. Mix all together in bowl, cover, refrigerate for 24 hrs.

Stuff casings using sausage stuffer, or horn attached to meat grinder. Tie links 10 to 30 inch lengths depending on preference. Hang sausages in cool, airy place to dry to touch or simply refrigerate uncovered for 24 hrs. Hold in refrig. for up to 3 days. Freeze for longer storage.

Cook in usual manner. Yield: abt. 2 3/4 lbs.

PORK SAUSAGE

Amount	Measure	Ingredient -- Preparation Method
3	lb	PORK SHOULDER
1/4	c	MINCED ONION
4	ts	SAGE
1/2	ts	SAVORY
3	ts	SALT
1	c	CHOPPED PARSLEY
1/2	ts	CHERVIL
1/8	ts	MARJORAM
1	ea	DASH ALLSPICE
6	ts	WATER
1	ea	EGG
3	ts	SHORTENING

CHILL PORK FOR ABOUT 20 MINUTES (MAKES GRINDING EASIER). COMBINE ALL INGREDIENTS EXCEPT FOR THE WATER AND EGG. SPRINKLE MIX OVER THE PORK. GRIND PORK. ADD WATER AND EGG. MIX IN MIXER WITH FLAT BEATER FOR 1 MINUTE ON STIR SPEED. REFRIGERATE UNTIL READY TO USE.

Romanian Sausage (matiti)

Amount	Measure	Ingredient -- Preparation Method
		water
		garlic cloves
1	teaspoon	soda
1-1/2	teaspoons	salt
1	teaspoon	thyme
1/2	teaspoon	basil
1	pound	ground beef
2/3	pound	ground pork

In blender, make a thin water and garlic paste. Add beef stock, salt, soda, and spices. Mix well. Add meats. Mix.

SALAMI

Amount	Measure	Ingredient -- Preparation Method
5	lb	Hamburger
5	ts	"Morton" tender quick cure salt.
2-1/2	ts	Mustard seed
3	ts	Ground pepper, course
2	ts	Liquid hickory smoke
3	ts	Garlic salt

Mix well with hands and refrigerate for 24 hours. Mix again and refrigerate for another 24 hours. On the third day, mix and shape into rolls approximately 3 inches in diameter. Bake on lowest oven shelf at 225F for 8 hours, turning every 2 hours. Can also be made with 3lbs of hamburger and 2lbs of pork roast (fat removed).

Salami, Beef (Ground Beef)

Amount	Measure	Ingredient -- Preparation Method
2	cups	water
5	pounds	ground beef
2	teaspoons	onion powder
2	teaspoons	crushed red pepper
5	tablespoons	Tender Quick meat curing salt
1	tablespoon	liquid smoke flavoring
2	teaspoons	garlic powder
2	teaspoons	mustard seed
1	teaspoon	coarsely ground pepper

Combine water, liquid smoke and spices. Add beef. Mix well with hands. Divide mixture into 3 long rolls. Wrap each roll separately in heavy duty foil. Fold foil tightly closed down center and on ends. Refrigerate rolls 24 hours. With a fork make holes through foil about one inch apart on bottom of rolls (opposite fold). Place rolls on rack of broiler pan (the hole pierced part on the underneath). Place hot water in the shallow pan of the broiler. Bake rolls on center oven shelf at 325 degrees for 1-1/2 to 2 hours. Remove foil. Salami will be a fairly bright pink on both the outside and inside. Set rolls on rack to drain and cool. Wrap in foil or plastic wrap. Taste improves with storage. Store in refrigerator up to 10 days. Store in freezer about one month.

Serving Ideas : Serve with crackers and cheeses

NOTES : I've made this using ground turkey meat. Also a combination of beef and turkey. I gave this recipe to my cousin who made it using half ground pork and ground venison and she said it was wonderful.

Sausage #1

Amount	Measure	Ingredient -- Preparation Method
1-1/2	m	medium hog casings [if making links]
2	kg	lean pork butt -- cubed
500	g	pork fat -- cubed [Note: substit
5	tsp	coarse salt [Kosher salt, no iodine]
3	tsp	fresh black pepper -- coarsely ground
2	cloves	garlic finely minced
2-1/2	tsp	fennel seed
1	tsp	anise seed
		crushed red pepper to taste

1. Prepare the casings.
2. Grind the meat and fat together through the course disk.
3. Mix the remaining ingredients with the ground meat and fat.
4. Stuff the mixture into casings and twist off into 8-10 cm links.
5. Refrigerate and use within three days [immediately if using store-ground meat as this is not as sanitary as grinding your own], or wrap sausages individually and freeze.

Author's Notes:

From 'Home Sausage Making' by Charles Reavis, Pownal, VT: Garden Way Publishing, 1981, ISBN# 0-88266-5

You might also try adding about 1 Tbls of dry sweet basil and 1 Tbls of dried Italian oregano.

Sausage #2

Amount	Measure	Ingredient -- Preparation Method
1-1/2	kg	ground pork (shoulder cut)
1-1/2	kg	ground beef (brisket, round, or sirloing)
2	tsp	dried sage
2	tsp	crushed red pepper
2	tsp	paprika
2	tsp	ground cumin
2	tsp	dried sweet basil
2	tsp	anise seed (fennel)
2	tsp	dried oregano
	dash	salt and ground black pepper

1. Mix the meats with the spices. For sausage links, attach 6 cm sausage casings to the stuffer nozzle on a hand meat grinder. Stuff the casings to the desired length, cut the links, and secure the ends with string.
2. Barbecue at 225F/110C for 2 hours or slow-smoke at 185F/85C for 4 hours. For sausage patties, form the meat mixture into a roll and cover with wax paper. Slice the roll into patties and peel off the wax paper. Patties can be fried or grilled.

Sausage #3

Amount	Measure	Ingredient -- Preparation Method
2	lb	coarse-ground lean pork" 1 kg
1	Tbls	coarse-ground fennel [buy whole seeds and
2		bay leaves -- crushed
1	Tbls	dried parsley
3	cloves	garlic -- crushed
1/8	tsp	hot dried red pepper flakes
1	tsp	salt
1/4	tsp	pepper
65	ml	water

1. Mix all the ingredients carefully, let stand for 1 hour, and mix again.
2. Stuff into casings or fry plain.

SEAFOOD SAUSAGE

Amount	Measure	Ingredient -- Preparation Method
1/2	lb	Whitefish, skinned, boned
1/4	lb	Salmon, skinned and boned
1/4	lb	Shrimps, peeled
2	tb	Finely minced onion
1	bn	Parsley -- stems removed
1/2	ts	Salt
1/4	ts	Cayenne pepper
1/2	c	Egg whites
4		Feet sausage casings

CUT THE FISH IN 1-INCH PIECES. Place all ingredients except casings in a food processor and pulse until coarsely chopped. Or, pass all the ingredients through a meat grinder fitted with medium holes. Stuff the mixture into sausage casings or form 2 long sausages in plastic wrap. Poach the sausages in gently simmering water for 5 minutes, drain and let cool. If you have used plastic wrap to form the sausages, remove it when sausages are cool. Cut sausages into 6-inch lengths. To serve, grill the sausages or place under a preheated broiler. Since the sausages are already cooked, we want only to reheat them and crisp their skins. Makes 8 Sausages, or 4 Servings

Smoked Turkey Sausage

Amount	Measure	Ingredient -- Preparation Method
<hr/>		
		Sausage casings
3-1/2	lb	Boneless turkey breast
1/2	lb	Potatoes -- peeled & quartered
1	t	Salt
1	tb	Paprika
1-1/2	ts	Ground red pepper
1	t	Ground white pepper
1	t	Granulated garlic
1/2	ts	Ground sage
1/4	ts	Ground nutmeg
2	ts	Liquid smoke

Following the manufacturer's directions, light the smoker, cover and allow the heat and smoke to accumulate. In a meat grinder or food processor, grind together the turkey and potatoes until coarsely ground. Transfer to a mixing bowl and add the remaining ingredients, mixing thoroughly. Refrigerate until ready to use. SAUSAGE-CASING - Soak the sausage casings for 1 hour in a small bowl with enough water to cover. Rinse the casings thoroughly to remove the excess salt. Running water through the casings will indicate if there are any holes in the casing. Place one of the casings on a sausage horn stuffer, taking care not to tear it, tie a knot in the other end and stuff the casing with the turkey mixture. When stuffed, tie a knot to enclose the open end. Place the sausage on the rack in the smoker and smoke for 2 hours. Turn the sausage and smoke for additional 2 hours.

SPICY HOMEMADE SAUSAGE

Amount	Measure	Ingredient -- Preparation Method			
<hr/>			10	lb	Ground pork
10	tb	Lawry's seasoning salt			
4-1/2	tb	White pepper			
2	ts	Marjoram			
2	ts	Savory			
2	ts	All spice			
2	ts	Coriander			
2	ts	Mace			
2	ts	Ground powdered clove			
2	ts	Sage			
3		4 slices bacon			

With electric food grinder, grind pork and bacon slices. Add all above ingredients and mix with hands until well blended in. With meat press, make in thin patties and freeze in handi-wrap and scott wax paper until needed. Cook in covered frypan 20 minutes, turning over every 5 minutes.

SPICY SAUSAGE PATTIES

Amount	Measure	Ingredient -- Preparation Method
1		Poblano chili -- roasted, stemmed and seeded
1/2	c	Tightly packed fresh cilantro
1/2	c	Tightly packed fresh italian parsley
1/2	c	Tightly packed romaine lettuce
1		Bay leaf
2	ts	Dried oregano -- crushed
1/2	ts	Salt
1/8	ts	Freshly ground pepper
1/8	ts	Ground cumin
1/8	ts	Ground cloves
1	lb	Ean ground turkey -- (99% fat free)

1. In a food processor, place all of the ingredients except the turkey, and process until smooth. Scrape the mixture into a medium-size bowl. Add the turkey and combine well with your hands until the spice mixture is evenly distributed. Cover and refrigerate for at least 4 hours to let the flavors meld.

2. Heat a nonstick skillet over medium heat. Form the sausage into 3" patties. Fry the patties for 3 to 5 minutes, turning once, until lightly browned. Serve immediately.

Summer Sausage

Amount	Measure	Ingredient -- Preparation Method
2	Lb	Ground beef
1/4	Tsp	Coarse pepper
2	Tbsp	Curing salt (kosher salt)
1/4	Tsp	Garlic salt
1	Tbsp	Liquid smoke
1/4	Tsp	Mustard seed
1/4	Tsp	Onion salt

Mix all ingreds. well. Form into 2 rolls and wrap tightly in foil. Referigerate 24 hrs. Bake over broiler pan with water at 350 F. for 1 1/2 hrs. Remove from foil after baking. Good served hot or cold.

Summer Sausage (Ground Beef)

Amount	Measure	Ingredient -- Preparation Method
2	Lb.	ground beef
4	Tbsp.	Morton Tender Quick salt
1/4	Tsp.	garlic powder
1/4	Tsp.	coriander seed
1/4	Tsp.	basil leaves
2	Tbsp.	liquid smoke
1	C.	water
1/4	Tsp.	ground pepper
1/4	Tsp.	mustard seed
1/4	Tsp.	nutmeg

Mix all ingredients together and form into 2 rolls, 2 inches in diameter (makes 4 rolls). Seal roll in aluminum foil and refrigerate 24 hours. Bake 1 hour and 15 minutes in foil at 350 degrees in broiler pan. Open the foil and drain. When cool, wrap in plastic wrap and refrigerate.

Swedish Christmas Sausage (Korv)

Amount	Measure	Ingredient -- Preparation Method
6	yards	hog casings
		salt
		water
2	C.	mashed potatoes (not seasoned)
3	Medium	onions -- finely chopped
3	Lb.	lean beef and
3	lb. l	ean pork -- ground together
2	Tsp.	ground allspice
3	Tbsp.	salt
1	Tbsp.	ground pepper (seasoned pepper is good)
1	Pinch	bay leaves -- chopped
1	Pinch	oregano
1	Pinch	powdered cloves
2-1/2	C.	beef or pork stock or
2-1/2	C.	scalded milk cooled
		Crisco
1/2	C.	water

Items Needed Before Beginning: kitchen grinder with spout or sausage machine, scissors, heavy thread or light twine

Get hog casings from your butcher. You may need to order them ahead of time. Pick up casings the day before you make the sausage and soak them overnight in a mild salt brine in your refrigerator. Rinse with cold water before using. Make mashed potatoes (packaged are fine). Chop onions finely and saute in a little Crisco. Do not let brown. Cool. Mix very thoroughly meat, mashed potatoes, onions, allspice, salt, pepper, bay leaves, oregano, powdered cloves and stock. Put a little vegetable oil on spout of grinder or sausage machine. Fry a pinch of mixture in Crisco to test the flavor. Add more seasonings if you need them. Flavor of allspice is important but should be subtle. Mixture should be light. Add more stock if needed. Rinse casings in cold water and cut into 16-inch pieces (approximately). Tie one end of each section. Fill grinder or sausage machine with meat mixture. Ease end of casing (about 2 inches) onto spout. Turn handle slowly. Stop turning 1 1/2 inches from end of casing. Don't pack sausage casing too tightly. Remove from spout and tie second end. Put in Baggies and freeze or refrigerate in a mild salt brine with Saltpeter, not more than 4 or 5 days. To cook, defrost and set oven at 250 degrees. In an open shallow pan, put 2 tablespoons of Crisco and 1/2 cup water (or just 1/2 cup water). Place sausages in pan and cook for 45 minutes. Turn once to brown evenly. At the end of 45 minutes, if not completely browned, turn heat to 350 degrees, but watch sausages so as not to burn them. For dinner, cut in 1 1/2-inch pieces. Serve warm. A side dish of cranberries goes well. They are great as one dish for a buffet. For hors d'oeuvres, cut in 1/2-inch pieces and serve warm, using cocktail picks.

Variations:

You may use all pork with the mashed potatoes. You may use 4 pounds of ground beef and 2 pounds of pork, ground together. Instead of mashed potatoes, take 2 cups of barley and stir in hot water. Cook as you would a hot cereal until tender (about 30 minutes). Let cool before adding to meat. These sausages are delicious and ready for company. Note: My husband, our children, Grandmother Jones, who started it all, and I have fun early in December preparing these for the holidays.

TURKEY BREAKFAST SAUSAGE

Amount	Measure	Ingredient -- Preparation Method
3-1/4	pounds	turkey legs, deboned (do not skin or trim fat)
1/2	tablespoon	coarse kosher salt
1	tablespoon	ground sage
1/2	teaspoon	freshly ground black pepper
1	teaspoon	dried rosemary
1/4	teaspoon	ground ginger
1/2	teaspoon	dried oregano
1/8	teaspoon	cayenne pepper
2	tablespoons	water

Work the turkey through a meat grinder, using the disc with the largest holes. Add the remaining ingredients to the ground turkey and mix thoroughly by hand. Form the mixture into patties, using about 1/4 cup for each. Preheat a medium nonstick fry pan over medium-low heat. Transfer the patties to the pan in batches. Cover and cook for about 10 minutes over medium-low heat, flipping the patties after 5 minutes, until they are brown and crusty on both sides. The turkey sausage will keep for up to 5 days in the refrigerator or for 6 months, uncooked, in the freezer.

YIELD: 12-14 sausage patties

TURKEY BREAKFAST SAUSAGE

Amount	Measure	Ingredient -- Preparation Method
1	lb	Ground turkey
2		Garlic cloves -- minced
1/4	c	Onion -- chopped
1	t	Fresh sage -- chopped
1	t	Fresh thyme -- chopped
1	t	Fresh basil -- chopped
1/2	ts	Salt
1/4	ts	Black pepper
1/4	c	Soda cracker crumbs
1	tb	White wine or water

Mix all ingredients thoroughly with a spoon or your hands; shape into patties or links and brown in a skillet, or use as bulk sausage in recipes.

Turkey Sausage

Amount	Measure	Ingredient -- Preparation Method
1/4	C	Brandy
1	Tb	Chopped fresh thyme -- -OR- 1 ts -Dried thyme
1/2	T	Ground cloves
1/4	C	Finely minced onion
1/2	T	Ground white pepper
1/2	T	Salt
4	Oz	Bacon
1-1/2	Lb	Ground turkey -- see NOTE
6		Egg whites
2		Feet sausage casings

NOTE: For this sausage, the turkey should be 2 parts dark meat to 1 part white meat. Ground turkey from the supermarket works well in this recipe.

COMBINE BRANDY, THYME, CLOVES, onion, pepper and salt in a small saucepan and place over medium heat. Cook 3 minutes, then scrape into the bowl of a food processor. Add the bacon and puree until smooth. Place the mixture in a mixing bowl, add the ground turkey and egg whites and mix well. Stuff the mixture into casings or form into patties. Grill or cook sausages and serve immediately.

Turkey Sausage from ground turkey

Amount	Measure	Ingredient -- Preparation Method
1	pound	ground turkey
2	drops	liquid smoke flavoring
2	teaspoons	salt
1-1/4	teaspoons	sage
1	teaspoon	sugar
1/2	teaspoon	ginger
1	teaspoon	poultry seasoning
1/2	teaspoon	black pepper
1/4	teaspoon	cayenne

Mix all ingredients well. Shape as desired.

Turkey Sausage - Homemade

Amount	Measure	Ingredient -- Preparation Method
2	pounds	ground turkey
1/2	teaspoon	salt
1/4	teaspoon	dried thyme
1/4	teaspoon	dried savory
1/4	teaspoon	pepper
1/4	teaspoon	marjoram
1	tablespoon	chopped cilantro
1	teaspoon	paprika
1/8	teaspoon	fennel seed
1	clove	garlic -- minced

1. In a large mixing bowl, using a mixing spoon or your hands, combine all ingredients.
2. Make 1-inch meatballs by rolling the turkey sausage mixture in your hands. Flatten the meatballs with the palm of your hand to form patties.
3. Place sausage patties in a nonstick skillet. Cook over medium heat until they are browned on the bottom. Turn patties with a metal spatula and cook thoroughly. Remove sausage and drain on paper towels. Serve.

VENISON SAUSAGE

Amount	Measure	Ingredient -- Preparation Method
5	lb	Cubed venison
1	lb	Cubed suet
3	tb	Salt
1	tb	Black pepper
1	ts	Red or cayenne pepper
1	ts	Paprika
1	ts	Sage
2	ts	Garlic powder
		Sausage casings

After grinding & mixing the venison & suet with the seasonings, fry a small patty to check for taste. If it's too mild, add small amount of red pepper until proper taste is reached; if it's too hot, add more venison. Stuff in casings & smoke 28 to 30 hours.

(Venison) Deer Sausage

Amount	Measure	Ingredient -- Preparation Method
7-1/2	pounds	venison -- ground
7-1/2	pounds	pork -- ground
4	ounces	salt
1	ounce	black pepper -- ground
1-1/2	ounces	Accent" seasoning mix
1	ounce	cayenne
3	ounces	light brown sugar
1	ounce	Louisiana" hot sauce
1	ounce	paprika
3	ounces	Lea & Perrins" Worcestershire Sauce
3	whole	fresh green onion -- chopped

Mix all of the above together well. Stuff in casing.

Per serving: 12586 Calories; 638g Fat (47% calories from fat); 1493g Protein; 133g Carbohydrate; 4582mg Cholesterol; 60524mg Sodium

Venison Sausage- Blaine's

Amount	Measure	Ingredient -- Preparation Method
6	lb	Ground venison
6	lb	Ground pork (lean)
2	tb	Salt
2	tb	Pepper
1/2	t	Cayenne pepper
1/2	t	Sage
1/2	c	Honey

When the venison, pork and hot water are well mixed, add spices and honey to mixture and mix in well.

This is probably my favorite recipe even though this is the one which has evolved the most in the past 5 years. A couple of years ago my father mistakenly calculated the spices in tablespoons instead of teaspoons, and it was better then the previous batch of sausage written above. The next year we increased the amount of black pepper, and was it ever good. So if you like spices, and in sausage a little spice is good, then play around with the mixture a little bit. I will be adding a small amount of a "cajun" pepper mix to a small 20 lb.test batch of sausage this weekend.

Venison Sausage- Grandpa And Grandma B's

Amount	Measure	Ingredient -- Preparation Method
4	lb	Ground venison
4	lb	Ground pork
2	tb	Salt
1	tb	Black pepper
1/2		Clove garlic

Again mix the venison and the pork, and add water. Finally add the spices and mix well.

Venison Sausage - Hunter's

Amount	Measure	Ingredient -- Preparation Method
4	lb	Ground venison
4	lb	Ground pork
2	tb	Salt
2	t	Black pepper
3/4	t	Mace
1/4	t	Nutmeg
1/4	t	Cloves
1/2	t	All-spice
1/2	t	Garlic powder

Mix venison and pork together. Add approx.1/2 cup hot water to meat to gain desired texture for sausage press. Add spices and mix well.

WAYSIDE COUNTRY SAUSAGE

Amount	Measure	Ingredient -- Preparation Method
1	lb	Pork shoulder
1	tsp	Salt
1/2	tsp	Pepper
1/4	tsp	Dry mustard
1	tsp	Thyme
1	tsp	Sage

Trim the excess fat from 1 pound pork shoulder. Grind the pork through the fine blade of a meat grinder. Combine the ground pork with: 1 teaspoon salt,1/2 teaspoon pepper, 1 teaspoon thyme, 1/4 teaspoon dry mustard and 1 teaspoon crumbled sage. Shape into patties and pan fry or broil, slowly, for about 15 minutes or until well browned on both sides. Makes about 1 pound.

WHITE PORK SAUSAGE (BOUDIN BLANC DE LIEGE)

Amount	Measure	Ingredient -- Preparation Method	2	c	Milk
2	md	Onions, chopped			
2	md	Carrots, chopped			
1	lg	Celery stalk with leaves, chopped			
6		Fresh parsley sprigs			
7	lg	Shallots, minced			
1	lg	Garlic clove, crushed			
2		Bay leaves, broken			
3-1/2	ts	Salt			
2		Whole cloves			
1/2	ts	Freshly ground white pepper			
1/8	ts	Freshly grated nutmeg			
		Pinch of dried thyme, crumbled			
1	b	Butter			
12	oz	Boneless lean center loin pork, trimmed of all fat, cut into 1-inch chunks and well chilled			
9	oz	Fresh pork fat cut from loin, fresh bacon or fatback, well chilled			
3	md	Eggs			
6	tb	All-purpose flour			
1/4	c	Tawny Port			
1/4	ts	Minced garlic			
2-1/2	tb	Currants, minced			
9		Feet sausage casings, rinsed inside and out, soaked in cold water 1 hour and rinsed again			
1/4	c	(1/2 stick) butter			

Bring milk, onions, carrots, celery, parsley, 3 shallots, garlic clove, bay leaves, salt, cloves, pepper, nutmeg and thyme just to boil in heavy 4-quart saucepan over medium heat. Remove from heat, cover and let stand 30 minutes. Refrigerate until mixture is well chilled, about 2 hours. Meanwhile, melt 1 Tbsp butter in heavy small skillet over low heat. Add remaining 4 minced shallots. Cover and cook until very soft, stirring occasionally, about 15 minutes. Puree with on/off turns in processor with pork, pork fat, eggs, flour, Port and 1/4 tsp garlic until smooth. Strain milk into processor, pressing down on solids to extract as much liquid as possible. Blend into puree. Transfer to large bowl. Stir in currants. Refrigerate 1 to 8 hours. (If processor has small capacity, puree in batches.) Cut sausage casings into 3-foot lengths. Tie knot at one end of each. Gather 1 piece around tip of pastry bag fitted with 1/2-inch plain tip. Spoon pork mixture into pastry bag, pressing down to prevent air pockets. Pipe mixture into casing, twisting casing every 6 inches to create individual sausages. Tie knot at end of casing. Repeat with remaining pork and casings. Tie twists in sausage with string. Bring 8 quarts water to boil in stockpot. Remove from heat and add sausages. Return pot to heat, adjusting as necessary to maintain water just below simmer (180 F). Cook until sausages are firm to touch, 20 minutes, turning occasionally. Cool in cold water to retain plumpness. Cut into individual links. (Can be prepared ahead to this point. Wrap and refrigerate up to 3 days or freeze up to 2 months.) Melt butter in heavy skillet over medium heat. Lightly brown sausages on all sides, about 8 minutes total. Serve hot. (Sausage can also be grilled.)

WILLARD'S COUNTRY SAUSAGE

Amount	Measure	Ingredient -- Preparation Method
2	lb	LEAN PORK
2	ts	SALT
2	ts	SAGE
1-1/2	ts	GROUND BLACK PEPPER
1/2	ts	RED PEPPER
1/2	ts	BROWN SUGAR

MIX ALL INGREDIENTS WELL. SHAPE INTO EIGHT 4" DIAMETER PATTIES. HEAT LARGE SKILLET OVER MEDIUM HEAT. ADD SAUSAGE PATTIES, FOUR AT A TIME, AND COOK UNTIL BROWNED, ABOUT FIVE MINUTES PER SIDE. TRANSFER TO A PLATE LINED WITH PAPER TOWELING. KEEP WARM WHILE COOKING REMAINING PATTIES. DISCARD FAT.

Cooking With Sausage

****Recipes****

ALMOST GRANDMA'S SAUSAGE AND PEPPERS

Main dish, 6 servings

Amount	Measure	Ingredient -- Preparation Method
2	tb	Olive oil
12		Hot Italian sausages
1	md	Onion; thinly sliced
1	tb	Minced garlic
2		Red peppers seeded & sliced
1		Green pepper seeded and diced
3	tb	Tomato paste
3/4	c	Dry white wine
1 t	s	Fennel seeds
		Salt
		White pepper

HEAT THE OIL in a casserole or large skillet and cook the sausage for 2 minutes on each side. Pour off most of the fat, add the onions, garlic, peppers, tomato paste, wine, fennel seeds, salt and pepper. Cover and cook over low heat for 25 minutes.

ANDOUILLE AND POTATOES

Amount	Measure	Ingredient -- Preparation Method
3	tb	Bacon drippings
1	c	Chopped onion
1/2	c	Chopped bell pepper
1	c	Finely chopped parsley
1	c	Dry white wine
1	tb	Finely chopped garlic
1	tb	Soy sauce
2	lb	Audouille - or other heavily -smoked sausage -Louisiana hot sauce or -ground cayenne pepper to -taste
1	t	Salt (or to taste)
6	md	Potatoes, thinly sliced

Heat the bacon drippings in a large, heavy saucepan over medium high heat, and saute the onions, bell pepper, and parsley, stirring occasionally until the onions are clear. Add the wine, garlic, soy sauce, and andouille, and mix well. Add the salt and hot sauce and stir. Add the potatoes, stir, cover, reduce the heat to low, and simmer, stirring occasionally until the potatoes are tender, about 30 minutes.

Baked Beans, Portuguese

Amount	Measure	Ingredient -- Preparation Method
2	cups	white beans
2		pig's feet
1	cup	NETO LINGUICA and salted pork cut in small pieces.
1/2		minced onion
1		clove garlic, crushed
5		whole allspice
2		whole cloves
1		bay leaf
		salt to taste
1	tbsp	sugar
1	tbsp	dark molasses

Wash beans and soak them in water overnight. In a kettle, combine beans, pig's feet, linguica and pork, onion, garlic, bay leaf, allspice, cloves, salt, and just enough water to cover the beans--using the water that you soaked the beans in. Bring to boil for about 5 minutes. Pour beans in a baking dish, add sugar and molasses, cover and bake at 300 degrees for about 4-5 hours. Stir after it forms a golden crust. Serves 4-6.

Baked Beans with Linguica

Amount	Measure	Ingredient -- Preparation Method
1	large can	baked beans
2	strips	bacon
1	lb.	linguica
1/2	cup	cooking oil

Fry linguica in oil. In a two pound bean pot add 1/2 can of beans and half of the linguica not drained. Pour in remaining beans, then add the remaining linguica. Top with bacon and bake in covered pot one hour at 350°. Serve with a salad and crusty bread. Serves 4.

Baked Eggs w/ Polish Sausage

Amount	Measure	Ingredient -- Preparation Method
4	links	Wardynski Smoked Polish Sausage
8		eggs
1/2	cup	shredded cheddar cheese
		Salt
		Pepper
		Preheat oven to 350°F.

Butter 4 individual casseroles. Cut sausage into small chunks. Place equal amount into each casserole. Break 2 eggs over sausage in each casserole. Bake for approximately 20 minutes or until eggs begin to set. Top with cheese and bake 5 minutes or until cheese melts. Makes 4 individual casseroles.

Bockwurst Braised In Ale With Homemade Sauerkraut

Recipe By : COOKING RIGHT SHOW #CR9636

Amount	Measure	Ingredient -- Preparation Method
3	Bottles	Good, Heavy Ale
2		Bay Leaves
6		Whole Cloves
1	Tablespoon	Brown Sugar
		Salt And Fresh Ground Pepper To Taste
2	Pounds	Fresh Bockwurst Or Other White Sausage
4	Cups	Fresh Sauerkraut, Preferably Homemade (Rec
1-1/2	Cups	Apple Juice Or Cider
1	tsp	Whole Caraway Seeds
		Salt And Pepper
		Honey Beer Mustard (Recipe Follows)

Add ale, bay leaf, cloves, sugar, salt and pepper to a saucepan and simmer for 3-4 minutes. Add bockwurst and simmer slowly, covered, for 4-5 minutes or until warmed through and plump. Drain sauerkraut and rinse, if it is too strong. Add to a non-reactive saucepan along with apple juice, caraway seeds and salt and pepper to taste. Simmer slowly, partially covered, for 20-30 minutes or until most of the juices are absorbed. To serve: Mound sauerkraut on warm plates and top with steamed bockwurst and a big dollop of homemade Honey Beer Mustard. Yield: 6 servings

Bologna Casserole

Amount	Measure	Ingredient -- Preparation Method
1-1/2	Cup	Sliced and peeled potatoes
1-1/2	Cup	Cubed Bologna
1/2		Diced Green Pepper
1	can	Cream of Mushroom soup, condensed
2	slices	American Cheese

Pre-heat oven to 350°F. Combine potatoes, bologna, peppers and soup in a medium size casserole dish. Bake, covered for 35 – 45 minutes until potatoes are tender. Stir occasionally. Top casserole with cheese and heat uncovered for 5 – 7 minutes until cheese is melted.

Bologna Sandwiches , French

Bologna Slices
French Rolls, split
Tomato Slices
Green Pepper Rings
Cheese Slices
Mayonnaise
Mustard

Pre-heat oven to 425°F. Mix mayonnaise and mustard to taste, spread on French rolls. Top with Bologna, tomato, green pepper, cheese and top of roll. Bake until cheese melts and sandwich is hot throughout. Serve.

Bologna Wedges

Amount	Measure	Ingredient -- Preparation Method
1	pkg.	Cream Cheese
12	Slices	Bologna
1	jar	Pimentos
1/4	Cup	Finely chopped Almonds
		Sliced Stuffed green olives
		Fancy Toothpicks

Soften Cream Cheese at room temperature. Spread each slice of bologna with cream cheese, arrange a small amount of pimento on each. Sprinkle with chopped almonds. Make two stacks, six slices in each. Cover with plastic wrap, chill overnight. Cut each stack into 16 wedges. Garnish with sliced green olives and insert toothpick.

Bologna Omelets

Amount	Measure	Ingredient -- Preparation Method
8	slices	Bologna
3		Eggs
2	tbsp.	Milk
2	tbsp.	Onion, finely chopped
3	oz.	American cheese, shredded

Pre-heat oven to 375°F. Fry 6 bologna slices until the center pops up and forms an upside down bowl. Place bologna cups in slightly greased muffin tin. Chop remaining slices of bologna. In a small bowl, beat eggs and milk with a fork until thoroughly combined. Pour egg mixture into bologna cups, add chopped onion and bologna to each cup. Bake uncovered 15 – 17 minutes until eggs are set. Sprinkle with cheese. Bake 2-4 minutes until cheese melts. Serve as individual cups.

Bologna Cup Salads

Fry slices of bologna until they pop into upside down cups. Invert bologna cups on a plate and add a scoop of your favorite potato or pasta salad.

BRATWURST WITH CARAMELIZED SHALLOTS & APPLES

Yield: 4 Servings

Amount	Measure	Ingredient -- Preparation Method
5	lg	Shallots
1 1/2	tb	Olive oil
1	tb	Unsalted butter
8	c	Chicken stock
2	sm	Pippin or Granny Smith apple
1/2	lb	Bratwurst
1/3		Napa cabbage head
1/2	ts	Caraway seeds
		salt & pepper to taste

1. Prepare ingredients: Peel and trim shallots and separate into sections. Peel apples, cut into eighths, and core. Cook bratwurst, halve lengthwise, and cut on the diagonal into 1/2-inch wide pieces. Halve Napa cabbage and shred.

2. In a large, heavy-bottomed saucepan, cook shallots in oil and butter over moderately high heat, stirring frequently, until browned, about 7 to 8 minutes. Add 2 cups stock and cook until nearly all the liquid has evaporated, about 17 to 18 minutes.

3. Add apples and cook, stirring gently, for 1 minute. Add remaining 6 cups stock along with the bratwurst, cabbage and caraway seeds; cook until sausage is heated through and apples are tender, 7 to 8 minutes.

4. Season with salt and pepper and serve immediately.

Source: Chicago Sun Times, November 6, 1996

CABBAGE SOUP

Amount	Measure	Ingredient -- Preparation Method
1	lb.	stew beef
1	lb.	linguica
1	lb.	chourico
1	can	red kidney beans
1	lge. can	tomatoes
1	lge.	onion
2-1/2 to 3	lbs.	cabbage

Brown onion & stew beef then add linguica & chourico cut in small pieces. Brown a little, add water, and let simmer. When almost cooked, add cabbage, cut in desired pieces. 15 min. before cabbage is done, add can of kidney beans, and lge. can of tomatoes, salt, and pepper.

Chef Salad Wardynski

Amount	Measure	Ingredient -- Preparation Method
4	Links	Wardynski Smoked Polish Sausage
1	med size	Head of Lettuce
1	med bunch	spinach
4		green onions (chopped)
12		Cherry Tomatoes
1/4	lb.	Sliced Swiss Cheese
1/4	lb.	Sliced Cooked Ham
1/4	lb.	Sliced Turkey Breast
		Your Favorite Salad Dressing

Tear lettuce and spinach leaves into bite-sized pieces. Cut Polish Sausage, cheese, ham and turkey in julienne strips. Combine lettuce, spinach, onions, tomatoes, cheese, turkey, ham and polish sausage in a large salad bowl. Toss. Serve with favorite dressing.

Chourico Boiled Dinner

Amount	Measure	Ingredient -- Preparation Method
1	lb.	chourico
4		potatoes
4		carrots
4		onions
1	small	cabbage
1	small	turnip
2	QTs.	water
		salt to taste

In 2 quarts of water, boil chourico 3/4 of an hour with salt. During this time: peel and wash vegetables, cut turnip and cabbage in half. Set aside in a bowl of water. When chourico is cooked, add vegetables (drained) and cook until done at least 20 minutes longer. Add more water if needed. Serves 4.

Chourico Sandwiches (Fried or Boiled)

Fried: 1/2 lb. chourico cut in 1/2" slices, 3 T. cooking oil

Over medium heat, pour oil into skillet, add chourico when oil is hot. Fry 10 minutes on each side. Place in hard crusted rolls or bread.

Boiled: 1/2 lb. chourico in 4" lengths

Place in boiling water enough to cover chourico. Boil for 15 minutes. Place in Italian bread or hard rolls.

Chorizos with Rice

Amount	Measure	Ingredient -- Preparation Method
1	lb.	NETO SPANISH CHORIZOS (cut into bite sized pieces)
1	Medium	onion
1	Can	tomato sauce
2	cups	rice
2-1/2	cups	water
		salt and pepper

Sauté onion and Neto Spanish Chorizos, until golden. Add tomato sauce and simmer a few minutes. Add water and bring to a boil and add rice. Salt and pepper to taste, lower heat and cook until rice is done.

This dish is terrific with about 1/2 lb. of shrimp added. Pasta can be substituted for the rice. Serves 4-6 persons.

CIDER SAUSAGE STIR-FRY (MARGUERITE PATTEN)

Amount	Measure	Ingredient -- Preparation Method
8	oz	Pork and beef chipolata sausages
2	md	Courgettes
1		Green pepper, deseeded
1	md	Leek
1		Red eating apple
4	oz	Baby sweetcorn
1	tb	Oil
		Salt and black pepper
		-----SAUCE-----
4	tb	Dry cider
1-1/2	ts	Cornflour

Gently twist the centre of each sausage to make cocktail sized sausages, then cut to separate. Slice the courgettes; dice the pepper, wash and slice the leek. Do not peel the apple just cut it into small pieces. Trim and slice the sweetcorn. Heat the oil in a wok or large frying pan, add the sausages and stir-fry for 5 minutes, or until browned. Add the vegetables and apple then stir-fry for a further 1 to 2 minutes. Season to taste. Blend the cider and cornflour together, pour into the pan and stir until the sauce has thickened and the sausages are coated. Serve with rice or pasta.

Source: Marguerite Patten's Marvellous Meals, Yours Magazine, UK

Cowboy Stew (Kids Favorite)

Amount	Measure	Ingredient -- Preparation Method
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3 or 4		Wardynski Hot Dogs (Cooked and sliced in 1/2" pieces)
3	strips	Bacon
1	can	Pork and Beans (approx. 16 oz)
3	tbsp.	Ketchup
		Hot Sauce
		Salt
		Pepper

Cook bacon in a small skillet until almost crisp. Crumble bacon or cut in small pieces. In a medium saucepan add pork and beans, bacon, hot dogs and ketchup. Add 3-4 drops of hot sauce according to taste. Season with salt and pepper. Simmer until steaming and hot dogs are heated throughout (approximately 10 min.) Serve in bowls with crackers or bread as a side.

Dogs in a Blanket

Amount	Measure	Ingredient -- Preparation Method
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4	Wardynski	Hot Dogs
4		four Tortillas
1	lb.	Sliced Jalapeno Cheese
		Butter Spray

Pre-heat oven to 400°F. Wrap cheese strips around each hot dog. Wrap hot dogs and cheese in flour tortilla. Fasten with toothpick. Place on cookie sheet. Spray with butter spray. Bake for approx. 10 minutes until tortillas are golden and cheese is melted. Serve as individual Hot Dogs.

Grilled Game Sausage Crepinettes With Wilted Kale

Amount	Measure	Ingredient -- Preparation Method
1	lb	Magret of duck with fat
1/2	lb	pork butt
1/4	lb	pancetta
1	ts	cumin seeds
1	ts	cinnamon
1	ts	salt
1/4	lb	caul fat (available at specialty butcher shops)
4	TB	extra virgin olive oil
2	cloves	garlic, -- thinly sliced
2	c	kale (bitter escarole), cut into 1/2-inch ribbons
		Salt and freshly ground pepper to taste
2		bottles balsamic vinegar, reduced to 20 percent - to syrup

Preheat the broiler or grill. Cut the duck, pork butt and pancetta into 1/4-inch cubes. Run the meat through a grinder. The mixture should be quite rough. In a large mixing bowl, combine the ground meat with the cinnamon, cumin and salt. Mix very well. Divide the mixture into 8 equal oval patties, about 1/2-inch thick. Wrap each patty in caul fat. Place the patties under the broiler or on the grill and cook through, about 4 to 5 minutes per side. Set aside.

In a large 12- to 14-inch saute pan, heat the olive oil until just smoking. Add the garlic and saute until very light brown, about 2 minutes. Toss in the kale and saute, stirring quickly, about 2 to 3 minutes, until just wilted but not too soft. Remove from the heat and season with salt and pepper. Divide the mixture equally on 4 plates and serve. Yield: 4 servings

HOLIDAY TURNOVERS

Amount	Measure	Ingredient -- Preparation Method
8	oz.	linguica, cooked and crumbled
1	cup	shredded sharp cheddar cheese
1/4	cup	chopped celery
1	tsp.	chopped chives
		Enough mayonnaise to moisten
1	can	baking powder biscuits
		Margarine, melted
		Grated Parmesan cheese

Combine linguica, cheddar cheese, celery, chives & enough mayonnaise to moisten; toss lightly. Pat or roll each biscuit into a 4-in. oval; place on greased baking sheet. Place about 1-1/2 tbsp. of linguica mixture on each biscuit. Fold biscuits in half to form turnovers; seal edges with a fork & prick tops. Brush tops with melted margarine; sprinkle with grated Parmesan cheese. Bake at 400 degrees, 15 min. or until golden brown.

Hot Dog Favorites

*Grill, Broil, Boil or Steam Wardynski Hot Dogs and place in buns.

Yankee Dog

Mustard
Ketchup
Relish
Mustard

Coney Island Dog

Coney Island Sauce (see recipe section)
Diced Onion

Chicago Dog

Mustard
Tomato Wedges
Diced Onion
Dill pickle spears
Hot peppers

Texas Hot

Mustard
Texas Hot Sauce (see recipe section)
Diced Onion

Chili Cheese Dog

Mustard
Chili Sauce (your favorite canned variety; heated)
Diced Onion
Shredded cheddar cheese

Dog & Kraut

Warmed Sauerkraut

BBQ Bacon Dog

Soak toothpicks in warm water for 10-15 minutes.
Wrap hot dogs with bacon strip and secure with toothpick.
Using a basting brush, brush Hot Dogs and Bacon lightly with favorite BBQ Sauce.
Grill hot dogs until bacon is brown and crisp.; remove toothpicks and place in buns.

Beer Boiled Dogs

Use your favorite beer instead of water for boiling your dogs. Add as much beer as necessary to cover the amount of dogs you are boiling. Gives dogs a great new twist in flavor. Top with favorite toppings

Home Fries & Dogs

Amount	Measure	Ingredient -- Preparation Method
8		Wardynski Hot Dogs
1	tbsp.	Vegetable oil
1	cup	onion, chopped
1/2	cup	green peppers, diced
2	medium	potatoes
		salt and pepper to taste.

Peel potatoes; slice thinly. Slice hot dogs. Heat oil in a large skillet, fry the potatoes, onion, green peppers and hot dogs about 10 minutes or until potatoes are tender and lightly browned. Season with salt and pepper.

ITALIAN SAUSAGE - SICILIAN

Amount	Measure	Ingredient -- Preparation Method
1	lb	Italian sausage, raw, cut into 1-1/2" chunks
1/4	c	Olive oil
1	t	Garlic, minced
1	sm	Onion, diced
1/4	c	Tomato paste
1	cn	Tomatoes, diced (16 oz)
1	cn	VEG-ALL Mixed Vegetables, with liquid (16 oz)
1	t	Oregano
1/2	ts	Basil
1/4	c	Red wine
1/4	c	Grated Italian cheese

1. Saute Italian sausage in olive oil until meat is no longer pink.
2. Add onions and garlic and saute until onions are soft.
3. Add tomato paste, tomatoes, VEG-ALL and seasonings; simmer 15 minutes with sausage mixture.
4. Add red wine to tomato-sausage mixture and place in casserole dish.
5. Sprinkle cheese over top and bake at 350°F. for 20 minutes.

Italian Sausage with Grilled Onions, Peppers, Pineapple and Jalapeno

Amount	Measure	Ingredient -- Preparation Method
4	large	Italian sausage links -- sliced in half lengthwise
1	large	green bell pepper -- cut into 1 1/2 " wide strips
1	large	red bell pepper -- cut into 1 1/2 " wide strips
1	large	vidalia onion -- cut in center and then in 1" slices
2		jalapenos -- quartered
1	cup	fresh pineapple -- cut in large chunks
1/4	cup	fresh pineapple juice
1	tablespoon	fresh picked rosemary
		salt
		freshly ground pepper

Prepare a wood or charcoal grill and allow it to burn down to embers. Toss vegetables and pineapple in olive oil and season to taste with salt and pepper. Grill with sausage for 5 minutes or until vegetables are tender and sausage is brown and heated through. Place in a small mixing bowl and add pineapple juice and rosemary. Toss and season to taste with salt and pepper. Serve over mashed potatoes.

ITALIAN SAUSAGE & RED GRAPES

Amount	Measure	Ingredient -- Preparation Method
1 1/2	lb	Hot italian sausage
1	lb	Seedless red grapes
1/2	c	Balsamic vinegar
3	tb	Butter

Parboil the hot sausage for about 10 min. Add the grapes and the balsamic vinegar to an oval baking dish. Place the sausages on top of the grapes. Bake the dish at the highest oven setting for 8 min. and turn, then bake for another 8 min. After the sausage are browned, remove them, mash some of the grapes and heat them with the pan juices until boiling. Then add the butter and whisk into a sauce. Serve the sausages with the sauce and mashed potatoes.

Lima Beans And Sausage

Amount	Measure	Ingredient -- Preparation Method
4	cups	shelled fresh lima beans
2	cups	sliced smoked sausage
3/4	cup	onion -- finely chopped
2	tablespoons	bacon drippings
1	teaspoon	salt
1/2	teaspoon	black pepper

Put beans in 3 quart pot and cover with water. Bring to a boil and cook until tender. While beans are cooking, put bacon drippings, onion and sausage in skillet and cook until light brown. When beans are tender, add sausage, onion, salt and pepper to boiling beans. Cook on medium heat for 10 minutes.

KALE SOUP

Amount	Measure	Ingredient -- Preparation Method
1	lb.	red kidney beans
2	lbs.	fresh or frozen kale
2	lbs.	linguica
1	med.	onion
5	lbs.	potatoes
4	qts.	cold water
		Salt and Pepper to taste

Pick over beans and wash well, put in pot with water, add onion. cut up linguica in pieces about 1 -1/2 in. and add to beans. Cook until beans are almost done. Add potatoes cut up in chunks about 1 in. cook about 2 hours over medium heat until potatoes are very well cooked. The soup thickens as it cooks. Pick over kale and wash well, cut up in small pieces and add to the rest of ingredients. Let boil about 20 min.

Kielbasa and Pasta

Amount	Measure	Ingredient -- Preparation Method
1	lb.	Wardynski's Polish Sausage cut into 1/4" chunks
3	tbsp.	extra Virgin Olive Oil
1	Medium	Onion (chopped)
1/2	Medium	Red Bell Pepper (chopped)
1/2	Medium	Green Bell Pepper (chopped)
3	cups	Sauerkraut rinsed and drained
2	tbsp.	Dijon mustard
1	tsp.	Caraway Seeds
1/4	cup	Dry White Cooking Wine
2	tbsp.	Fresh Parsley (chopped)
8	oz	Spiral Pasta

Heat olive oil in heavy large skillet over medium heat. Add onion and peppers and sauté until tender. Add sausage and sauté until beginning to brown. Add sauerkraut, mustard and caraway. Sauté until heated through. Stir in wine and parsley. Cook mixture a few minutes longer. Meanwhile, cook pasta in boiling water until tender. Pour mixture over drained pasta and serve.

Kielbasa Kabobs

Amount	Measure	Ingredient -- Preparation Method
1	pound	Wardynski's Polish Sausage (cut into 1" thick slices)
12 (approximately)		shallots (peeled)
1	large	green or red sweet bell pepper (cut into chunks)
1	medium	zucchini (sliced into 1" thick slices)
12 (approximately)		mushroom caps
		wooden or metal skewers

Soak wooden skewers in water for 15 to 20 minutes. Place ingredients onto skewer alternating evenly. Place on outside grill for 15 to 18 minutes, turning occasionally. Strip kabobs onto individual serving plates, or enjoy right off the skewer.

Linguica and French Fries

Amount	Measure	Ingredient -- Preparation Method
4	large	potatoes prepared for frying
1	lb.	linguica cut in 4" pieces
3	T.	oil

Place cut up linguica in a skillet with th 3 T. of oil. Fry on each side 10 minutes. During last 10 minutes make french fries in other skillet or deep fryer. Drain fries and place on 4 plates. Put linguica on top. Excellent with crusty bread or rolls. Other variations: use more oil or shortening in first skillet and fry together. Or! Fry a large green pepper along with linguica. Serves 4.

LINGUICA, BAKED

Amount	Measure	Ingredient -- Preparation Method
1	lb.	linguica, cut in 3-inch pieces
1	med.	Onion sliced
1	tsp.	Salt
		Dash pepper
1	can	tomatoes
1	can	water
4	med.	Potatoes
2		carrots (optional)

Combine above In a roasting pan. Bake at 400 degrees 1/2 hour, turn potato & linguica over, and bake 1/2 hour more or until potato is done. You may have to add a little water if linguica gets too dry.

Linguica Bread

Amount	Measure	Ingredient -- Preparation Method
1		raw bread (local bakery can supply this)
1/2 to 3/4 lb.		linguica

Cut raw bread into 8 parts. Remove skin from linguica and fry meat till half cooked. Refrigerate dough and meat one hour. Flatten dough like a pancake and fill with meat. Seal like a roll. Let rise 1 1/2 hours. Bake at 375° until dough is brown and crispy, about 15 minutes. Serves 4.

Linguica Bread, Neto

Filling

Amount	Measure	Ingredient -- Preparation Method
2	lbs.	NETO SAUSAGE
1	lb.	thick sliced bacon

Parboil NETO LINGUICA and bacon together. Cool and cut into small pieces and set aside. This may be done while the following bread dough is rising

Bread

Amount	Measure	Ingredient -- Preparation Method
2	cups	liquid (1/2 milk and 1/2 water)
2	tsp.	salt
1	tsp.	sugar
2		eggs (beaten)
1/2	cup	Wesson oil
7-1/2	cups	sifted flour

Use 1/2 cup of liquid to dissolve 2 pkgs. of dry yeast and set aside for 5 minutes

In large bowl sift flour and make a well. Into well pour liquid, dissolved yeast, oil, salt, sugar, and beaten eggs. Blend together and knead until smooth on floured board. Put into bowl and allow to rise till double in size. Divide in half. Roll out each piece into oblong, and lay on top the linguica and pieces of bacon. Roll (as jelly roll) and set aside to rise again, till almost double. Bake at 350 degrees for 1 hour. check periodically. Makes two good sized loaves. Each loaf serves from 8-10 persons.

Linguica and Eggs (For two persons)

Amount	Measure	Ingredient -- Preparation Method
1/2	lb.	linguica
4		eggs beaten and salted to taste
		oil

Slice linguica in 1/4" slices. Fry in a skillet with oil. When linguica is cooked, add eggs and scramble till eggs are set. Serve with toast. If preferred, scramble eggs can be cooked separately.

LINGUICA DREAMS Sloppy Joe

Amount	Measure	Ingredient -- Preparation Method
1	lb.	linguica ground separately
1		bell pepper, cleaned
3	stalks	celery
1	lge.	onion

Put linguica into a large skillet and add 1 cup ketchup. Simmer 15 to 20 min. Add remaining ground ingredients and simmer for 30 min. Serve on fingertip rolls.

Linguica MEAT LOAF

Amount	Measure	Ingredient -- Preparation Method
1	lb.	linguica cut fine
1	lb.	ground beef
3/4	cup	ground pork (optional)
1/4	cup	minced onion
1	cup	cracker or bread crumbs
2		eggs, beaten
		Salt & pepper to taste

Mix well with about 1 cup milk to a firm consistency. Spread in a loaf pan. Bake at 350 degrees for 3/4 hour.

LINGUICA & MUSHROOMS

Peel skin off 1 lb. linguica & cut into little pieces. Add 1 good size onion, chopped, 1 good size green pepper chopped, and 1 can mushrooms. Optional: 1 lb. hamburger. Simmer everything slowly stirring occasionally until cooked. Season if necessary. Serve with Portuguese bread or rolls. Also can be served over rice.

LINGUICA PIZZA

Amount	Measure	Ingredient -- Preparation Method
6		English muffins, split in half
		Linguica, sliced thin
		Pizza sauce
		Grated mozzarella cheese

Cover muffins with pizza sauce, place slices of linguica on top, & cover with cheese. Broil about 10 min. in broiler.

Liver sausage Pate, "SUE-PREME"

Amount	Measure	Ingredient -- Preparation Method
1/4	cup	butter
1/2	pound	finely chopped mushrooms
1/2	tsp	salt
1/2	lb.	Wardynski Liver sausage (room temperature)
8	oz.	Cream Cheese (softened)
1/2	tsp	ground green peppercorns(optional)
- or -		
5 to 6	grinds	fresh black pepper

Melt butter over medium heat. Add mushrooms, salt and pepper sauté until mushrooms are soft. Peel liver sausage casing. Combine mushrooms with liver sausage and cream cheese. Mix thoroughly. (Food processor works great.) Line any mold with plastic wrap, and pack mixture in mold. Cover and chill overnight. Un-mold and decorate as desired. Let stand at room temperature for at least one half hour before serving. Serve with toast points or crackers. Makes 2 cups.

Melt-In-Your-Mouth Sausages

Amount	Measure	Ingredient -- Preparation Method
2	pounds	Italian sausage -- sweet, mild, or hot
48	ounces	spaghetti sauce
1	can	(6 oz.) tomato paste
1	large	green pepper -- sliced thin
1	large	onion -- sliced thin
1	Tablespoon	grated Parmesan cheese
1	teaspoon	parsley flakes
1	cup	water

Place sausage in skillet; cover with water. Simmer 10 minutes; drain. Meanwhile, place remaining ingredients in slow cooker; add sausage (cut in hot dog lengths if using sweet sausage). Cover; cook on low 4 hours. Increase temperature to HIGH; cook 1 hour more. Serve on buns or slice and serve over spaghetti. Yield 8 servings.

Pasta Dish w/ Italian Sausage & Butternut Squash

Amount	Measure	Ingredient -- Preparation Method
1	medium	butternut squash (approx. 1 3/4 lbs.)
1	lb.	Wardynski's Pre-Cooked Italian Sausage Links (casings removed)
1	16oz pkg.	Spiral pasta
1/3	cup	Packed fresh Basil Leaves, chopped
1/4	cup	Grated Parmesan Cheese
1/4	tsp.	Salt
1/4	tsp.	Black pepper
3	tbs.	Warm water

Cut butternut squash lengthwise in half, discard seeds. Peel squash and cut into 1/2" chunks. Set aside. Using a large nonstick skillet, cook sausage over medium-high heat until brown, stirring frequently to break up sausage. With slotted spoon transfer sausage to bowl. Discard drippings. In a saucepan cook pasta according to label directions. In skillet, add water, butternut squash, salt and black pepper. Cook covered over medium heat, about 10 minutes until tender. Drain pasta, reserving 3/4 cup pasta cooking water. Return pasta to saucepan toss with sausage, squash, basil, parmesan and reserved pasta water. Garnish with basil.

Pasta Salad w/ Polish Sausage

Amount	Measure	Ingredient -- Preparation Method
8	links	Wardynski Smoked Polish Sausage
1	12oz.	Pkg. of Your Favorite Salad Pasta
1	cup	Sweet pickle relish
1/4	cup	Chopped pimentos
1/4	cup	Diced ripe olives
1/4	cup	Green pepper, diced
2	stalks	celery
1	Small	Onion, finely chopped
1	tbsp.	Parsley, chopped
1	cup	Mayonnaise
2	tbsp.	Vinegar
1	tsp.	Spicy mustard
1/4	tsp.	Pepper
1/4	tsp.	Salt

Cook pasta according to package directions. Rinse in cold water, drain well. Cut sausage into small bite size pieces. In large salad bowl combine pasta, sausage, pickle relish, pimentos, olives, green pepper, celery, onion and parsley. Mix well. In a small bowl combine mayonnaise, mustard, vinegar, pepper and salt. Mix until blended thoroughly. Gently fold mayonnaise mixture into pasta mixture until well coated. Refrigerate several hours before serving.

Polish Sausage, Baked Hors d'oeuvres

Amount	Measure	Ingredient -- Preparation Method
1	pound	Wardynski Polish Sausage
1	large	onion
3	cups	applesauce
3/4	cup	brown sugar

Cook sausage in a pot of boiling water for approximately 1/2 hour till steamy hot. Pierce a few times with a fork to release any fat and remove from water. Cool. Cut sausage into 1/4" slices, line bottom of baking dish with slices. Slice onion over sausage, pour applesauce over onions and sprinkle with brown sugar. Bake uncovered for approximately 1 1/2 to 2 hours at 350 degrees. Remove, stir thoroughly and serve with a supply of toothpicks.

Polish Sausage in Sauerkraut

Amount	Measure	Ingredient -- Preparation Method
2	cups	sauerkraut
1	tbsp.	Caraway seed
1/2	cup	beef broth
1-1/2	lbs.	Wardynski Smoked Polish Sausage
8		sausage rolls, warmed
1/4	cup	fine chopped onion
		Mustard

Combine sauerkraut, caraway seed, beef broth and Wardynski's Polish Sausage. Bring to a boil, lower heat and simmer for about 45 minutes. To serve place sausage in bun, cover with 1/2cup sauerkraut, garnish with chopped onion and mustard.

Polish Sausage Quesadillas

Amount	Measure	Ingredient -- Preparation Method
1/2	lb.	Wardynski Smoked Polish Sausage
8	6"	flour Tortillas
1/4	lb.	Monterey Jack Cheese, shredded
1/4	lb.	Jalapeño cheese , shredded
1	jar.	Mild salsa
4	oz.	Sour Cream

Thinly slice Polish Sausage. Brown over medium-high heat in a nonstick skillet. Remove sausage. Wash and dry skillet. On top of 4 tortillas, sprinkle with Jack cheese, arrange sausage slices on top of cheese, sprinkle with Jalapeño cheese. Top each with another flour tortilla. Heat quesadillas over medium-high heat in same skillet, until golden brown and cheese is melted. Turn quesadillas once browning both sides. Remove with pancake turner, and place on plates. Cut into wedges. Serve wedges with salsa and sour cream.

Polish Sausage Stadium Dip (Hors d'oeuvres)

Amount	Measure	Ingredient -- Preparation Method
1	lb.	Wardynski's Polish Sausage (sliced thick then halved)
4	tbsp.	Dijon mustard
6	tbsp.	Horseradish
3-1/2	cups	Mild Cheddar Cheese (shredded)
1	cup	Real Mayonnaise
1-1/2	cups	Chopped green Onions

Stir fry sausage for approximately 5 minutes. Set aside. Combine remaining ingredients, pour into skillet with heat set on low until cheese is melted, stirring occasionally. Serve Sausage with dip.

Polish Turkey Sausage Lower Fat Stir Fry, Wardynski's

Amount	Measure	Ingredient -- Preparation Method
1	sliced	Green Pepper
1	sliced	Sweet Red Pepper
1/2	sliced	White Medium Onion
2	cups	Broccoli Crowns
2	cups	Julienne Carrots
1	cup	sliced Zucchini (any fresh or frozen vegetables can be substituted.)
1	pound	Wardynski's Turkey Polish Sausage
3	cloves	Garlic (diced)
1/4	cup	Olive Oil
2-3	tbsp.	Soy Sauce
2	cups	White Rice or Angel Hair Pasta (cooked)

Slice Wardynski's Turkey Polish Sausage into 1/4 inch pieces. Simmer diced garlic cloves in oil over medium heat. Add soy sauce, sliced vegetables and Wardynski's Turkey Polish Sausage slices. Stir as necessary to keep from sticking. Fry approximately 15 to 20 minutes until vegetables are tender and sausage is hot. Pour over rice or pasta. Makes 4 servings.

Polish Turkey Sausage Stuffing

Amount	Measure	Ingredient -- Preparation Method
8-1/2	cups	White Bread (12-13 sliced, cubed)
2-1/2	cups	Chicken Broth
5	tsp	butter or Margarine
1	tsp	dark Brown Sugar
2	Large	Red Onions (about 4 cups, diced)
1	Medium	Red Bell Pepper (diced)
2	Large	Ribs Celery (sliced)
1	Large	Sweet Apple (cored and diced)
2	tsp	Dried Thyme Leaves
1-1/2	tsp	Dried Rosemary Leaves
1	lb.	Wardynski's Turkey Polish Sausage

Heat oven to 325°F. Spread bread cubes onto two large rimmed cookie sheets; bake approximately 10 minutes until lightly toasted. Set aside. In a 12 inch skillet heat 1/4 cup chicken broth, 3 tablespoons butter and sugar to melt. Add red pepper, onions and celery; cover; cook about 5 minutes until tender. Uncover; cook 5 to 8 minutes, stirring occasionally, until broth is absorbed and vegetables are lightly browned. Add apple, thyme, sage and rosemary; cook for one minute, stirring well to mix. Transfer to large mixing bowl. Heat sausage in skillet, stirring frequently until golden brown. Drain if necessary, add to mixing bowl along with bread cubes and remaining chicken broth. Toss well to mix. Spoon stuffing mixture into baking dish, dot with remaining butter. Cover; bake 30 minutes; uncover and bake additional 15 minutes. Garnish and serve.

PORTUGUESE SAUSAGE, 12 EASY SUGGESTIONS FOR ENJOYING

1. Cut into 3-inch pieces, brown in skillet, turn in spaghetti sauce.
2. Cut into rings 1-inch thick for homemade pizzas.
3. Cut into 4-5 inch pieces, slice down center (butterfly), then fry, broil or barbecue.
4. Cut in 1-inch pieces, sauté, serve as hors d'oeuvres.
5. Cut into 1-inch pieces, sauté in skillet with sliced onions and peppers. Add a little tomato sauce, heat, and place in roll for a quick sandwich.
6. Portuguese Style Western - slice or chop Portuguese sausage and sauté with chopped peppers and onions. Beat eggs and add to sautéed mixture. Cook until solid.
7. Place in a boiled dinner as is.
8. When baking beans, add small pieces of Linguica or Chourico for added flavor.
9. For breakfast with eggs... butterfly and fry or broil.
10. When roasting meat or chicken, cut into 4-5 inch pieces and place in roasting pan for at least 1 1/2 hours of cooking.
11. When roasting chicken, sauté with dressing ingredients and stuff into cavity.
12. Linguica roll-ups. Cut Linguica or Chourico into 1/2 inch diagonal slices. boil, fry or sauté for 15-20 minutes and set aside. Cut frozen bread dough into 6-7 inch pieces and then flatten. Place the cooked sausage on top of bread, roll and bake until bread is done.

Potato Salad, Hot German/Polish

Amount	Measure	Ingredient -- Preparation Method
1-1/2	lbs.	Wardynski Smoked Polish Sausage
10	medium	red potatoes
6	slices	Bacon cut in 1/2 inch pieces
1/2	cup	onion finely chopped
1/4	cup	red wine vinegar
1/2	cup	water
2	tbsp.	Flour
1	tbsp.	Sugar
1/4	tsp.	Salt
1/4	tsp.	Pepper
1	tsp.	Chopped parsley
		paprika for garnish

Boil potatoes until fork tender; drain. Cut into 1/2" cubes. In large skillet, cook bacon until crisp. Remove bacon; drain on paper towel. Retain 2 tablespoons of bacon grease. Sauté onion in bacon grease until onion is slightly browned. Add flour, sugar, salt and pepper. Cook stirring until well blended. Gradually stir in the wine vinegar and water. Cook stirring until thickened. Slice polish sausage thinly or dice. Add potatoes, polish sausage, parsley and bacon. Mix well. Cook for 3 minutes longer. Transfer to bowl, garnish with paprika.

Potatoes, Scalloped and Polish Sausage

Amount	Measure	Ingredient -- Preparation Method
1	lb.	Wardynski Smoked Polish Sausage
1	Medium	Onion; thinly sliced
4	Medium	Potatoes
1	Can	Condensed Cream of Mushroom Soup
1/2	cup	Milk
2	tbsp.	Butter; cut in pieces
1	cup	Shredded cheddar cheese
1/4	tsp.	Salt
1/8	tsp.	Pepper
		Paprika for garnish

Pre-heat oven to 350°F. Peel potatoes; slice thinly. Slice Polish sausage in 1/4" slices. Lightly grease large casserole dish, and add the potatoes, onion and polish sausage slices. Toss to mix thoroughly. Dot with butter. Combine soup, milk, cheese salt and pepper. Pour mixture over potatoes. Bake for 1 hour or until potatoes are tender. Garnish with paprika.

RABBIT WITH SWEET SAUSAGES

Amount	Measure	Ingredient -- Preparation Method
1	lb	Italian sweet sausages (mild)
1		Rabbit; cut in 8 pieces
3	cl	Garlic; minced
1	md	Onion; chopped
2		Red bell peppers; thinly sliced
1	can	Plum tomatoes-16 oz; undrained
1/2	ts	Dried red pepper flakes
2	tb	Tomato paste
1/4	c	Dry white wine
1	tb	Fresh basil; minced OR
1	ts	Dried basil
1	tb	Fresh oregano; minced OR
1	ts	Dried oregano
		Juice of half orange
		Zest of 1 orange, NEVER(!) Dyed Orange zest
1/2	ts	Salt; optional

Pierce the sausages to release fat. Simmer in a large covered dry skillet over moderate heat for 10 minutes. Remove the lid and saute sausages until well browned. Remove sausages to cool and slice in 1-inch pieces. In the browning fat from the sausages, saute the rabbit until golden. Set aside. Pour off all but 1 tablespoon of the fat. Add the garlic, onions, and peppers to the skillet. Saute over a moderately low flame until the vegetables are tender. Return the sausage slices to the skillet and add the tomatoes, dried pepper, tomato paste, wine, basil, oregano, orange juice, zest, and salt. Simmer for 10 minutes to blend the flavors. Return the rabbit to the sauce and simmer covered for 20-30 minutes. The rabbit is done when the thickest part of the leg is pierced with a fork and the juices run clear. Serve with buttered pasta or rice. Yield: 4 servings

Source: California Heritage Continues, Junior League of Pasadena. JUDI M. PHELPS (G.PHELPS1)

Sauces

** Sauces can be frozen for future use

Coney Island Sauce

Amount	Measure	Ingredient -- Preparation Method
1	lb.	Ground beef
1	medium	onion, chopped fine
1	small	red bell pepper, finely chopped
2	tbsp.	Vegetable oil
2-1/2	8 oz. cans	tomato puree
1-1/2	4 oz. can	tomato paste
2	tbsp.	Chili powder
1/2	tsp.	Salt

In large skillet brown ground beef, onion and pepper until meat is brown and vegetables are tender, Drain. Add tomato puree, paste, chili powder and salt, simmer for 10 minutes, stirring occasionally. Serve warm.

Texas Hot Sauce

Amount	Measure	Ingredient -- Preparation Method
1	lb.	Ground Beef
1	medium	onion finely chopped
1	clove	garlic; minced
1	medium	green pepper; chopped
1	12 oz, can	tomato sauce
3	tbsp.	Chili powder
1	tbsp.	Cumin powder
1	tsp.	Salt
1/4	tsp.	Chitpole Pepper Powder
		Tabasco Hot Pepper Sauce

In a large skillet, brown ground beef, garlic, onion and pepper until meat is brown and vegetables are tender; Drain. Add tomato sauce, chili powder, cumin, salt, chilpote pepper, drops of Tabasco sauce to taste. Simmer 10 minutes, stirring occasionally. Serve warm.

Sausage And Cornbread Cabbage Rolls

Amount	Measure	Ingredient -- Preparation Method
4	ea	Large Cabbage Leaves
1	ea	Large Beaten Egg
1	c	Apple Chopped (1 Med)
1/3	c	Cornbread Stuffing Mix
2	T	Apple Juice Or Cider
1/2	lb	Bulk Pork Sausage
1/4	c	Water
1/3	c	Apple Juice Or Cider
1	t	Cornstarch
1/2	t	Instant Beef Bouillon

Remove center vein of cabbage leaves, keeping each leaf in one piece. Place leaves in a shallow baking dish. Cover with vented clear plastic wrap. Micro-cook, covered, on 100% of power for 1 to 3 minutes or till leaves are limp. Stir together egg, 1/2 cup of the chopped apple, stuffing mix, and 2 T apple juice or cider. Add sausage; mix well. Divide meat mixture into four portions. Place one portion of meat mixture on each cabbage leaf. Fold in sides; starting at unfolded edge, roll up each leaf, making sure folded edges are included in roll. Arrange rolls in a shallow baking dish. Pour water over rolls. Cover with vented clear plastic wrap. Micro cook, covered, on 100% power for 12 to 14 minutes, rotating dish a half-turn after 7 minutes. Transfer rolls to a serving platter. Cover and keep warm. For sauce, in a 2-cup measure stir together 1/2 c Apple Juice or cider, cornstarch and instant beef bouillon granules. Stir in the remaining chopped apple. Micro-cook, uncovered, on 100% power for 2 to 2 1/2 minutes or til sauce is thickened and bubbly, stirring every 30 seconds. Spoon sauce atop cabbage rolls. Servings: 2

Sausage Gumbo, Wardynski's

Amount	Measure	Ingredient -- Preparation Method
1	cup	long grain rice
1	lb.	Wardynski Pre-Cooked Italian Sausage
3	tbs.	Vegetable oil
1/4	cup	All Purpose Flour
2		Celery Stalks, diced
1		Green Pepper, diced
1	Medium	Onion, diced
1	12 oz. can	crushed Tomatoes
10	oz.	Chicken Bouillon
1	pkg.	Frozen whole okra (approximately 10 oz)
2	tsp.	Hot pepper sauce
1/4	tsp.	Thyme
1/4	tsp.	Oregano
1		Bay Leaf
1	lb.	Large shrimp, shelled and deveined
		Parsley sprigs for garnish

Slice Wardynski's Pre-Cooked Italian Sausage links into quarters. Brown in a large saucepan. Remove sausage from saucepan, save drippings. Add vegetable oil to drippings, heat until steaming. Stir in flour slowly until blended. Cook stirring frequently until flour is dark brown but not burned. Add celery, green pepper and onion and cook until tender, stirring occasionally approx. 8 – 10 minutes. Cook rice according to label directions. Return sausages to saucepan, gradually stir in bouillon, crushed tomatoes, okra, hot pepper sauce, thyme, oregano, bay leaf. Heat to boiling. Reduce heat to low, cover and simmer 15 minutes. Add shrimp and cook uncovered until shrimp turns opaque throughout (approx. 3 minutes). Discard bay leaf. Serve gumbo in bowls with a scoop of hot rice in center of each bowl. Garnish with parsley sprigs.

** Gumbo may be cut with 1/2 cup of warm water if thickening occurs.

SAUSAGE IN CREAM SAUCE (PSTT79C)

Amount	Measure	Ingredient -- Preparation Method
1	pound	Sweet Italian sausage meat
1	teaspoon	Basil
1	cup	Onion -- finely minced
1	teaspoon	Sage
2	teaspoon	Garlic -- finely minced
1	teaspoon	Tarragon
3	tablespoon	Butter
1	teaspoon	Oregano
3	tablespoon	Olive oil
1	pint	Heavy cream
1	teaspoon	Thyme
		Hot pasta of your choice

Heat a very large skillet, melt butter and oil and saute onion and garlic until translucent. Add sausage meat and spices to the onion mixture and cook on moderate heat for 10 to 15 minutes, or until the sausage is completely cooked. Add the cream and reduce by one-third. This should take about 5 minutes on moderate heat. Stir very frequently to insure it doesn't stick or burn. Taste, adjust seasoning with salt and pepper and whatever else you want to add. Pour over hot pasta and MANGIA!!! Converted by MMCONV. vers. 1.00

SAUSAGE LOAF

Amount	Measure	Ingredient -- Preparation Method
1		Loaf French bread
1	lb	Ground pork sausage
1/2	c	Onion, chopped
3	Stalks	celery, chopped
2		Eggs
1/3	c	Milk
1	lb	Velveeta cheese, grated

Slice loaf lengthwise with more on bottom. Scoop out all of the bread. Crumble and combine with milk and eggs. Fry sausage, onions and celery; drain. Mix bread and sausage together. Put mixture in bottom half of loaf. Put cheese on top of meat mixture. Add top of loaf; brush with melted butter. Bake at 350 degrees for 20 to 25 minutes. Randy Rigg

Sausage Mozzarella Supper for a Crowd

Amount	Measure	Ingredient -- Preparation Method
20	lb	Link or bulk Italian sausage sliced or crumbled
3	ga	Spaghetti sauce
16	c	Sliced fresh mushrooms
1-1/2	qt	Tomato juice
3	lg	Onions, chopped
3	tb	Italian seasoning
2	tb	Salt
1	tb	Pepper
12	lb	Corkscrew noodles, cooked and drained
5	lb	Mozzarella cheese, sliced
8	lb	Mozzarella cheese, shredded

Brown sausage, drain fat. Mix with the Spaghetti sauce, mushrooms, tomato juice, onions, Italian seasoning, salt and pepper. Grease 8 6-quart baking pans. Layer half of the noodles, sliced cheese and meat sauce in pans. Repeat layers. Sprinkle shredded cheese equally over each pan. Cover and bake at 350 for 1 hour. Uncover and bake 15 minutes longer or until cheese is melted.

SAUSAGE SKILLET

Amount	Ingredient -- Preparation Method
4	Red potatoes, cut in 1/2" Cubes
4	Italian-style sausages, cut Into 1/4" cubes
1	Onion, diced
1	Bell pepper, into strips
1	Red pepper, into lengths

In sauce pan, cover potatoes and sausage with water; simmer, covered, until sausage is fully cooked, about 20 minutes. Drain off water; add vegetables to potatoes and sausage in fry pan. Simmer 10 minutes, stirring occasionally. Serve immediately.

SAUSAGE TORTILLA ROLL UPS

Amount	Measure	Ingredient -- Preparation Method
1	lb	Bulk sausage
1	lg	Bunch green onions, finely Chopped
1	md	Green bell pepper, chopped
1	c	Hash brown potatoes, thawed
4		Eggs
1/4	c	Water
2		Jalapeno peppers, chopped
1/4	c	Parmesan cheese
		Tortillas
1/4	ts	Red pepper

Beat the eggs and water together. Brown sausage, onion and bell pepper; drain. Add eggs and hash browns; stir 1 to 2 minutes or until potatoes are hot. Add Parmesan cheese and stir until melted and eggs are cooked. Place on a warm tortilla with lettuce, picante sauce and Cheddar cheese. Roll up.
Randy Rigg

SAUSAGE 'N APPLES

Amount	Measure	Ingredient -- Preparation Method
1	lb	Sausage, ground
1	ea	Garlic clove, crushed
2	T	Onion, chopped
8	ea	Apple, medium green
1/4	c	Brown sugar
8	ea	Bacon slices

In skillet saute' sausage, garlic and onion. Core apples and stuff mixture into hole. Place in a baking dish. Sprinkle with brown sugar and top with bacon. Bake 350 deg about 40 minutes or until apples are soft.

Sausages Mediterranean Style

Amount	Measure	Ingredient -- Preparation Method
400	grams	Thomas Walls Pork Sausages -- cut into large pieces (1 pack)
1	teaspoon	olive oil
1	clove	garlic -- crushed
1		red pepper -- seeded and cut into strips
1	397 grm can	ratatouille -- (14oz)
1	227 grm can	red kidney beans -- drained and rinsed -- (7oz)
1	227 grm can	chopped tomatoes -- (7oz)
2	teaspoons	pesto sauce
6		sundried tomatoes -- cut into pieces
1	tablespoon	tomato ketchup
		Salt and black pepper
8		black olives -- pitted and halved
		Fresh basil -- shredded to garnish

Heat the oil in a large pan. Add the garlic and sausage pieces, cook until browned. Add pepper and cook for 2-3 minutes. Add ratatouille, kidney beans, chopped tomatoes, pesto, sundried tomatoes, ketchup and seasoning. Simmer, uncovered, for 5 minutes. Stir in olives prior to serving and garnish with the shredded basil. Serve with tagliatelle or crusty bread and salad. Converted by MC_Buster.

Shepherds Pie

Amount	Measure	Ingredient -- Preparation Method
1/2	lb.	Wardynski Pre-Cooked Italian Sausage; remove casings
1/2	lb.	Ground Beef
1	cup	Onion, finely chopped
1	clove	garlic, minced
1	tbsp.	Chopped parsley
2	tbsp.	Butter
1	tbsp.	Flour
1/2	cup	Beef Broth
1/4	cup	Red Wine
1/4	tsp.	Salt
1/4	tsp.	Pepper
3	cups	Mashed Potatoes
1	cup	Cheddar Cheese, shredded

Pre-heat oven to 350°F. In a large skillet brown sausage, ground beef, onion, garlic and parsley, stirring to break up sausage and ground beef. Drain, set aside and remove drippings from skillet. Melt butter in skillet; stir in flour, cooking until it becomes a smooth gravy. Add broth and wine alternately, stirring to mix evenly. Cook until gravy is thickened. Add the meat mixture to the skillet, stir until blended. Place mixture in a deep dish pie plate, spreading evenly. Top with mashed potatoes. Bake for 30 minutes or until the potatoes are browned. Sprinkle with cheese and bake until cheese is melted (approx. 3-5 minutes). Remove from oven and let stand 5-10 minutes. Cut into pie wedges and serve.

Sherilyn's Aussie Sausage Rolls

Amount	Measure	Ingredient -- Preparation Method
1	Pkg	Jimmy Dean SAGE sausage -- bulk
3/4	C	Fresh breadcrumbs -- to 1c
2	Pkg	Puff pastry
1		Egg -- beaten

Use one pastry at a time, keeping the other one refrigerated until ready to use. Roll one pastry as thin as possible lengthwise. Mix about 3/4-1c fresh breadcrumbs with the sausage to help absorb some of the grease when cooking (makes for better pastry). Place half the sausage mixture on pastry about 1-1/2" from edge, lengthwise; roll. Repeat with second pastry and remaining sausage. Glaze by brushing with beaten egg. Using white cotton thread, slip underneath roll; bring up sides of thread and criss-cross your hands so that the thread cuts the roll at 2" intervals. Place on baking sheet. Bake 375 F until golden brown. Not timed--sausage is to be completely cooked--start checking after 10 minutes. If not cooked, turn them over and continue cooking and watching. Be careful, there is a lot of excess grease left on the baking sheet. Serve with plenty of catsup, for breakfast, lunch, or dinner. This is one of those recipes that came to me in adulthood. I remember being 16 years old and eating sausage rolls while walking down one of the old "city" streets in Dungog, New South Wales, Australia. The city was built in the 1800's and has a population of a handful. It still looks if time stood still in there. The taste of sausage rolls and the memory of Dungog and my precious Nana have never left me. This is an awfully good recipe from "memory." And you know, I even impress my mother with this one!

Smoked Cheese Spread

Amount	Measure	Ingredient -- Preparation Method
4		Wardynski Hot Dogs
2	cups	Smoked cheddar cheese
2	tbsp.	Finely chopped onion
1	oz.	Can diced green Chile's
1/2	cup	Mayonnaise
		Dash of Tabasco pepper sauce
		Hearty Crackers

Shred cheese; let stand at room temperature until softened. Chop hot dogs into small pieces. Mix all ingredients until well blended. Chill for 30 minutes; spread on crackers and serve.

Smoked Sausage Stir-Fry

Amount	Measure	Ingredient -- Preparation Method
1	Lb.	smoked sausage
5		carrots -- cut in strips
4		celery stalks -- cut in strips
2		onions -- cut in wedges
1	Stalk	broccoli (strips and flowerets)
1/3		cauliflower (in flowerets)
5	Pkg.	Ramen noodles
		soy sauce (optional)
		sweet and sour sauce (optional)
1		pepper -- sliced Red or green optional

Cut sausage into 4 long pieces, then slice through to make tiny pie shape pieces. Saute in large serving pan. Add vegetables and saute. Cover and steam. Meanwhile, boil 2 to 3 quarts water in a second pan and add Ramen noodles and seasonings. Cook no longer than 5 minutes. Pour noodles in with meat and vegetables. Serve with soy sauce, sweet and sour sauce, rolls (or egg rolls), fruit salad and cookies for dessert.

Wild Boar Sausage Quesadillas

Amount	Measure	Ingredient -- Preparation Method
2	Cups	sliced wild boar sausage -- sauteed
2	Tablespoons	cilantro -- chopped
1	Tablespoons	jalapeno, stemmed, seeded -- chopped fine
1		ripe mango or papaya, peeled -- seeded and cut into small dice
1		poblano chili, roasted -- stemmed peeled, and cut into thin strips
		Juice of one lime
3	Cups	jack cheese -- grated
12		flour tortillas
3	Tablespoons	vegetable oil
		Tomato salsa

In a medium bowl combine the first seven ingredients and toss to combine. Place six flour tortillas on a clean cutting board. Divide turkey mixture onto each flour tortilla. Top with the remaining flour tortillas. Bring a large saute pan or griddle to medium heat and brush with a small amount of vegetable oil. Place one flour tortilla sandwich into pan or griddle and cook until golden brown or about 4 minutes. With a spatula pick up flour tortilla sandwich over to finish cooking to a golden brown or until cheese is melted. Remove from pan or griddle and place on cutting board. Cut into six wedges. Serve warm with tomato salsa. Repeat cooking process with each tortilla.

Zucchini Sausage Skillet

Amount	Measure	Ingredient -- Preparation Method
1	pound	pork sausage
1	medium	onion -- diced
3	small	zucchini -- sliced
1	cup	tomato juice
3/4	cup	mozzarella cheese -- shredded

Brown sausage and onion in skillet. Drain off excess fat. Add zucchini and tomato juice and cook until tender, about 10 minutes. Stir occasionally. Sprinkle with cheese and let it melt.