



# Sparkle Kitchen

## Homemade German Sausage

### Ingredients

3 pounds ground pork (get the fattiest you can find as the fat will add good flavor)

½ tablespoon sage

1 teaspoon Hungarian sweet paprika

½ tablespoon mustard seed

1 teaspoon pepper

½ teaspoon nutmeg

½ teaspoon fennel seed

1 tablespoon salt

1 small package hog casings (optional for link sausage, only; you'll just need a few)

1-3 eggs (for sausage patties, only)

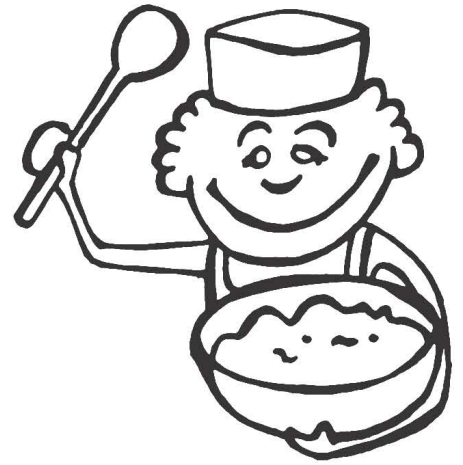
### Directions

*For link sausage:*

About 15 minutes before you want to start making your sausage, pop a large metal bowl into the freezer. Remove a few lengths of hog casing from your package and soak them in fresh water. (You can pack the rest up in the salt they came in and store them in the freezer for later use.)

When the time is up, remove the chilled bowl from the freezer and drop in the sausage. Add all of the spices and seasonings, and use clean hands to mix everything together well.

Next, remove one of the casings from the water, and trim it down so that it's a few feet long. Run water through the inside to open it up, then carefully scrunch it up over the nozzle of a funnel. Have a helper tie a knot in the end.



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Use one hand to keep the casing on the end of the funnel, letting out just a little at a time as needed. Add about a half cup of meat to the wide mouth of the funnel, and use the other hand to smush the pork through the narrow end of the funnel and into the casing, a little at a time. Once you have a nice sausage link—anywhere from 5-8 inches—twist the casing several times to begin a new link. Continue until you've used all of the pork, tying the casing off as you reach the end.

Snip the links between sausages just before you're ready to cook them, and enjoy them grilled or however else you like to eat sausage.

For sausage patties:

Mix together the ground pork and seasonings, as described above, then incorporate about 1 egg for each pound of meat you began with. Form the meat into sausage patties, cook, and enjoy.