



## RECIPES

*Here are two simple recipes that can be made at home with common ingredients. I hope you enjoy and have fun making some homemade sausage! ~ Nello Loiacono*

### **SWEET ITALIAN SAUSAGE**

5 lbs. of pork (boneless pork butts)  
1-1/2 oz. salt  
1/2 oz. black pepper  
1 T. whole fennel seed (this is for personal taste, you can add more if you prefer)  
1 cup water  
30-32 mm. pork casings



(Photography by Matt Loiacono, ML Photography)

Grind pork butts twice through a 1/4" grinding plate into a meat lug or bowl. Add spices and 1 cup of water. Mix thoroughly. Put meat into a meat stuffer and stuff into 30-32 mm. pork casing.

### **BREAKFAST SAUSAGE**

5 lbs. of pork (boneless pork butts)  
1-1/2 oz. salt  
1/4 oz. black pepper  
1 oz. pure maple syrup  
2 oz. brown sugar  
1 cup water  
22-24 mm. sheep casing or 19 mm. collagen casing or 30-32 mm. pork casing

Grind pork butts twice through a 1/8" grinding plate into a meat lug or bowl. Add spices and 1 cup of water. Mix thoroughly. Put meat into a meat stuffer and stuff into casing.

For individuals who do not want to use straight pork, you can substitute chicken, turkey or venison to the above recipes. If using venison, it is 3 lbs. of venison plus 2 lbs. of fatty pork. Venison is very lean to be used alone in Sausage.

#### **For Equipment, Knives, Lugs, etc.**

BUNZL Processor Division (800) 456-5624  
HUBERT Source Book (800) 543-7374

#### **SPICE Companies**

Excalibur Seasoning - Nick DeBernardo (978) 376-7710  
ConYeager Spice Co. (800) 222-2460

#### **CASING Company**

Globe Packaging Co. (201) 939-3335

*Nello's Specialty Meats' butcher shop is dedicated to delivering our customers the highest quality meat available.*