

## Deejay's Fresh Sicilian-Style Sausage

10 lbs ground Pork Butt 60% fat  
3 tablespoons Sea Salt or Kosher Salt  
2 tablespoons fresh Black Pepper,  
coarsely ground  
4 cloves Garlic finely minced  
5 teaspoons Fennel seed  
2 teaspoons Anise seed  
1 tablespoon crushed Red Pepper  
2 tablespoons finely chopped Sweet Basil  
2 tablespoons Corn Sugar  
2 teaspoon Citric Acid  
½ teaspoons Coriander, ground  
2 cups Water



Chill meat to about 36°F.

Crush fennel, anise, red pepper together in a mortar and pestle.

Combine all ingredients above mix together well, add water and mix well and add to meat.

Stuff in 30 mm casings.

Note: Use Encapsulated Citric Acid and 2 teaspoons Prague Powder #1 to above recipe if you plan on smoking!

<http://www.deejayssmokepit.net>