

Deejay's Fresh Hot Italian Sausage

10 lbs ground Pork Butt 60% fat
3 tablespoons Kosher or Sea Salt
2 tablespoons Black Pepper, coarsely ground
4 cloves Garlic finely minced
5 tablespoons Fennel seed
5 tablespoons Anise
1 tablespoon Paprika
2 tablespoon Crushed Red Pepper flakes
2 tablespoons Corn Sugar
2 teaspoons Citric Acid



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!