Sicilian Sausage

Makes 4 lbs | Serves 13 | Active Time: 1 hour 30 minutes | Total Time:

Chef's Notes

1. If the meat is relatively lean, add up to 8 oz of additional pork fat, as desired.

2. If Pecorino Siciliano cheese is not available, substitute Pecorino Romano.

3. Consider an Italian wine or, better yet, a Sicilian wine.

Step 1: Preparing the Pork

- 2 tbsp kosher salt
- 2 tsp black pepper, ground
- 2 tbsp fennel seed, cracked
- 2 tsp red chile flakes
- 4 lb boneless pork butt

Combine the salt, black pepper, fennel seed and chile flakes and set aside.

Cut the pork into cubes for grinding. Toss with the spice mix to coat evenly.

Store the pork in a covered container in the freezer for at least 30 minutes.

Step 2: Grinding the Pork

- 1 c Pecorino Siciliano cheese, finely grated
- 1 c dry red wine

Grind the mixture through a coarse plate.

Add the cheese and wine to the ground meat and mix with a paddle attachment until the texture is uniform, about 2 minutes.

Step 3: Preparing a Test Patty

Make a test patty and cook over medium-low heat. Taste the sausage and adjust the salt and flavorings, as desired.

Chill the sausage in a covered container in the refrigerator until you're ready to stuff and link the sausage.

Step 4: Stuffing and Linking the Sausages

Stuff the mixture in hog or collagen casing.

Twist into 5 oz links or as desired.

Refrigerate or freeze until ready to cook.