

Garlic Sausage



Ingredients

- 2lb pork shoulder
- 2TB minced garlic
- 1 TB roaster garlic paste (freeze leftovers)
- 2 tsp sweet paprika
- 2 tsp kosher salt

Info

- **Prep:** 1 hour
- **Cook:** 12 min
- **Serves:** 6 sausages
- [Source](#)

- 1 tsp balck pepper
- 1 tsp allspice ground
- 1/2 tsp ground coriander
- 1/4 cup white wine
- 1 TB honey
- hog casings

☆☆☆☆☆ from 0 votes



Rate



Directions

Chill and cut into pieces, put through grinder on coarse

Add spices, mix until distributed. Add wine and mix 90s kitchenaid 4 or until it holds together
Taste by frying in a pan
Put into hog casings

[sausagemaking](#), [sausage casings](#), [white wine](#), [honey](#), [garlic](#), [roasted garlic](#), [roasted garlic paste](#)

From:
<https://wiki.blessyourhe.art/> - **cookbook**

Permanent link:
https://wiki.blessyourhe.art/doku.php?id=recipes:meat:garlic_sausage_knoblachwurst

Last update: **2024/01/07 13:33**

