

Greek Sausage



Ingredients

- 2lb pork shoulder
- 8 drained kalamata olives, chopped
- 1/2 cup feta
- 1/4 cup fresh basil
- 2 TB fresh mint
- 2 TB onion
- 2 TB sun dried tomatoes
- 2 TB roasted garlic paste
- 1 TB lemon zest
- 1 1/2 tsp kosher salt
- 1 tsp black pepper
- 2 TB water
- hog casings

Info

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

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Directions

1. Chill and cut into pieces, put through grinder on coarse
2. Add spices, mix until distributed. Add water and vinegar and mix 90s kitchenaid 4 or until it holds together
3. Taste by frying in a pan
4. Put into hog casings

[sausagemaking](#), [sausage casings](#), [greek](#), [olives](#), [kalamata olives](#), [basil](#), [mint](#), [sun dried tomatoes](#), [roasted garlic](#), [feta](#), [pork shoulder](#)

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