

Italian Hot Sausage



Ingredients

- 2lb pork shoulder
- 2 TB hot pepper flakes
- 1 TB garlic
- 1 TB fennel seeds, cracked
- 2 tsp kosher salt
- 1 tsp cayenne pepper
- 1 tsp paprika
- 1 tsp garlic powder
- 1/4c red wine or water
- 4-5 feet hog casings

Info

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

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Rate



Directions

1. Chill and cut into pieces, put through grinder on coarse
2. Add spices, mix until distributed. Add wine 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](#), [pork](#), [pork shoulder](#), [backfat](#), [pork fat](#), [red wine](#), [hot pepper](#)

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