

Jackrabbit Sausage



Ingredients

RABBIT SAUSAGE 70/30

- 1.4lb rabbit meat (635g)
- .6lb pork fat (270g)

RABBIT PORK SAUSAGE 50/20/30

- 2lb rabbit (900g)
- .8lb pork loin (360g)
- 1.2lb pork fat (545g)

Info

- **Prep:** 1 hour?
- **Cook:** 12 min
- **Serves:** 10-12 sausages

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Rate



Variations

Amounts of spices are per 2LB of meet/fat mix.

HOT ITALIAN

- 1TB kosher salt

LEMONGRASS FENNEL

- 1 lemongrass stalk (at least 6+ inches)

- 2TB sage
- 1/2TB thyme
- 2 TB garlic
- 1 tsp pepper
- 1/4 tsp red pepper flakes
- 1 tsp ancho/cayenne pepper
- 1 tsp garlic powder
- 1 tsp paprika
- 1 tsp brown sugar
- 1/8 tsp ground cloves
- 1 tsp ground coriander seed
- 1/2 cup beer
- 1/2c parsley

- 1/4c diced fennel bulb
- 2 tsp kosher salt
- 1 tsp sugar
- 1TB + 1 tsp fish sauce
- 1 TB sriracha
- 1 tsp pepper
- 1 tsp fennel seed
- garlic

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[lemongrass](#), [fennel](#), [fish sauce](#), [sriracha](#)

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[parsley](#), [beer](#), [sage](#), [thyme](#)

BREAKFAST

- 1 TB kosher salt
- 2TB fresh sage
- 1/2TB thyme
- 1/4 tsp red pepper flakes
- 1 tsp pepper
- 1 tsp brown sugar
- 1/8 tsp ground cloves
- 1/4c maple syrup

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[maple syrup](#), [brown sugar](#)

Directions

1. Cube and chill meat, grind on coarse
2. Add spices and mix until combined.
3. Add water/beer/wine (1/4c -ish) and mix 90s on kitchenaid speed 4 or until it olds together
4. Fry some and try it
5. Fill casings

[sausagemaking](#), [sausage casings](#), [jackrabbit](#), [rabbit](#), [hare](#), [hunting](#), [pork fat](#), [backfat](#), [pork loin](#)

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