

# Michigan Morel Sausage



## Ingredients

- 1 1/2 tsp olive oil
- 1 cup morels (1oz dried, reconstituted)
- 1/3 cup blanched asparagus (2 minutes)
- 2lbs pork shoulder
- 2 tsp fresh rosemary
- 2 tsp kosher salt
- 1 tsp black pepper
- 1 tsp dried thyme
- 1/4 cup white wine
- 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 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](#), [morels](#), [mushrooms](#), [asparagus](#), [pork shoulder](#), [rosemary](#), [white wine](#)

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