

Romanian Sausage



Ingredients

- 2lb pork shoulder
- 2 TB garlic
- 2 TB mustard seeds
- 2 tsp toasted caraway seeds
- 2 tsp hot paprika
- 2 tsp kosher salt
- 1 tsp black pepper
- 1 tsp dried thyme
- 2 TB water
- hog casings

Info

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

☆☆☆☆☆ from 0 votes

○ ○ ○ ○ ○

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](#), [pork shoulder](#), [garlic](#), [mustard](#), [caraway seeds](#)

From:

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

Permanent link:

https://wiki.blessyourhe.art/doku.php?id=recipes:meat:romanian_sausage

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

