

Spicy Sicilian Sausage



Ingredients

- 2lb pork shoulder
- 1/4 cup fresh basil
- 2 TB roasted garlic paste
- 2 TB hot pepper flakes
- 2 tsp kosher salt
- 1 tsp black pepper
- 1 TB fennel seeds
- 2 tsp kosher salt
- 1 tsp sweet paprika
- 1 tsp dried oregano
- 1/4 cup red wine
- 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](#), [red wine](#), [basil](#), [fennel seeds](#), [garlic](#), [roasted garlic](#), [basil](#), [pork shoulder](#)

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