

Toulouse French Sausages



Ingredients

- 2 slices thick applewood bacon (2oz/60g)
- 2 lbs pork shoulder
- 1 TB minced onion
- 1 TB roasted garlic paste (freeze leftovers)
- 1 TB fresh basil
- 1 TB fresh parsley
- 1 tsp kosher salt
- 1 tsp black pepper
- 1/4 cup red wine (burgundy)
- hog casings

Info

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

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Rate



Directions

1. Cook bacon until crisp, then crumble, and grind it with the bacon.
2. Chill and cut into pieces, put through grinder on coarse
3. Add spices, mix until distributed. Add wine and mix 90s kitchenaid 4 or until it holds together
4. Taste by frying in a pan
5. Put into hog casings

[sausagemaking](#), [sausage casings](#), [red wine](#), [parsley](#), [onion](#), [bacon](#), [roasted garlic](#), [roasted garlic paste](#), [pork shoulder](#), [basil](#)

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