

Frank's Spicy Sausage

Source: Charcuterie, p. 122 by Michael Ruhlman and Brian Polcyn

Ingredients

- 4½ lbs. boneless pork shoulder butt, diced
- 8 oz pork back fat, diced
- 1½ oz kosher salt (about 3 tbsp)
- 2 tbsps sugar
- 1 tbsp fennel seeds, toasted
- 1 tbsp coriander seeds, toasted
- 3 tbsps Hungarian paprika
- ½ tsp cayenne pepper
- 4 tbsps fresh oregano leaves
- 4 tbsps fresh basil leaves
- 2 tbsps hot red pepper flakes
- 2 tsp coarsely ground black pepper
- ¾ cup ice water
- ¼ cup red wine vinegar, chilled

Method

1. Combine all the ingredients except the water and vinegar and toss to distribute the seasonings. Chill until ready to grind.
2. Grind the mixture through the small die into a bowl set in ice.
3. Add the water and vinegar to the meat mixture and mix with the paddle attachment (or sturdy spoon) until the liquids are incorporated and the mixture has developed a uniform, sticky appearance, about 1 minute on medium speed.
4. Saute a small portion of the sausage, taste, and adjust the seasoning if necessary.
5. Stuff the sausage into the hog casings, and twist into 6" links. Refrigerate or freeze until ready to cook.
6. Gently saute or roast the sausage to an internal temperature of 150 degrees F.