

Italian Sausage Recipe

Good Time Catering

10 pounds of pork
6-8 cloves garlic finely minced
1 to 1 1/2 cup finely minced parsley
3 tablespoons whole fennel seeds
2-3 teaspoons black pepper
4 teaspoons paprika
2 tablespoons salt
1 1/2 to 2 cups dry white wine
1 teaspoon cayenne pepper

Optional

1 1/2 teaspoons minced fresh oregano
1 1/2 tablespoons fresh thyme
1/2 to 1 cup grated parmesan cheese

- Mix & stuff in sausage casings, cure in refrigerator 2 hours or freeze immediately

Presented at the Gourmet Food and Wine Pavilion, Monterey County Fair, August 2003



Sponsored by Clementine's Kitchen, Tools and Techniques for the Home Chef, located in the Stone Creek Shopping Village at Hwy 68 and Canyon Del Rey, one mile east of the Monterey