

# TIM FARMER'S COUNTRY KITCHEN

## ITALIAN SAUSAGE

*2 pounds ground pork  
1 tablespoon fennel seed  
1 tablespoon oregano  
1 1/2 tablespoons basil  
1 tablespoon parsley  
1 tablespoon kosher salt  
1 tablespoon sugar  
1/2 teaspoon black pepper  
1/4 cup chilled white wine  
Dash of nutmeg  
1 teaspoon basil pesto*



Mix together all seasonings with the ground pork until combined. If not using right away, place in freezer.