

TIM FARMER'S COUNTRY KITCHEN

ITALIAN SAUSAGE

5 lbs ground pork
5 lbs ground beef, venison, etc
3-4 tablespoons red bell pepper
10 garlic cloves, pressed
1/4 cup Pernod liquor
2-3 tablespoons salt
3-4 tablespoons black pepper
2 teaspoons red pepper flakes
1 teaspoon paprika
1 teaspoon cayenne
3 teaspoons dried minced onions
1 teaspoon oregano
1 teaspoon thyme
1 teaspoon rosemary
3 tablespoons marjoram
3/4 tablespoons fennel seed



Mix all ingredients together well and fill inside casings (collagen) until desired lengths. Eat immediately or freeze. Not meant to be stored for long period of time.