

Bratwurst Sausage

1 lb. Beef stew

1 lb. Pork steak or butt roast, chunked

1 med. Onion

Put through meat grinder on largest holed disc available (#4)

Place mixture in bowl and add 1 ½ c. rolled oats, flour, or bread crumbs. Add to mixture with dough hook:

1 tsp savory

1 ½ tsp. Garlic salt

1 tsp marjoram

1 tbsp. salt

pepper to taste

fresh ground coriander

Mix for 30 sec. On speed One and put through sausage stuffer. Boil for 4 min. and then broil or fry or freeze.

Turkey Cranberry Sausages

3 pounds turkey thighs w/skin (bones removed)

1 lb pork back fat

1/2 cup dried cranberries

10 fresh sage leaves

1 sprig fresh rosemary (leaves removed from stem) about 50/60 leaves

2 tablespoons kosher salt

1 teaspoon fresh ground black pepper

2 TBSP honey

Preparation

Re-constitute dried cranberries in apple juice for 30 minutes to an hour. Cut cold turkey meat and pork fat into chunks that will fit into the grinder and put into a bowl. Add the cranberries (reserve any soaking liquid). Add the remaining ingredients and toss to distribute the spices evenly. Let the mixture rest in the refrigerator about an hour. Grind through a ¼ or smaller plate. Fry a small patty and adjust seasonings if necessary. Note: add some of the reserved cranberry liquid for more moisture and cranberry flavor. Occasionally I'll add a little red pepper flakes too.

Sausage is ready to stuff into medium casings or can be used in bulk form.