

Julie's Favorite Sausage Seasoning Recipes

(without the *oink*)-- one thing I really miss since keeping kosher is sausage! These recipes transform ground turkey (or beef-- although the texture of turkey is more like pork) into a pretty competitive impersonator!

Spicy Italian Sausage:

- 5 lbs. ground meat, at least 80% lean
- 2 T. cracked fennel seed
- 1 T. salt
- 1 T. ground black pepper
- 1 T. granulated garlic
- 1 T. granulated onion
- 4 T. crushed red pepper flakes



Sweet Italian Sausage:

- 5 lbs. ground meat, at least 80% lean
- 2 1/2 T. dried anise seeds
- 2 T. red pepper flakes
- 1 T. pickling salt
- 1 T. granulated garlic
- 1 T. granulated onion
- 1 T. ground black pepper
- 1 tsp. dried thyme
- 1 tsp. dried oregano

Breakfast Sausage:

- 6 lbs. ground meat, at least 80% lean
- 2 T. salt
- 1 T. rubbed sage
- 1 T. granulated onion
- 1 T. granulated garlic
- 1 T. ground black pepper

Chorizo

- 5 lbs. ground meat, at least 80% lean
- 4 tsp. hot ground pepper (cayenne for instance)
- 5 tsp. granulated garlic (or 4-6 fresh cloves)
- 1 T. granulated onion
- 1 tsp. dried Mexican oregano
- 2 T. good quality commercial chili powder
- 1 tsp. ground black pepper
- 2 T. paprika
- 2-3 T. kosher salt
- 1 c. cider vinegar