

"Brown and Serve" Mini Links

2 lb Ground Pork
1 † Salt
1 † Black Pepper
1 † Sage
1/2 † Thyme
1/2 † Ginger

1/4 † Nutmeg
1/4 † Allspice
1/4 † Red Pepper Flakes (optional)
1 T Earl Grey Moonlight tea (ground)
Sausage Casings

MIX THE MEAT: Combine ground pork with salt, black pepper, sage, thyme, ginger, nutmeg, allspice, red pepper flakes (if using), and ground Earl Grey Moonlight tea in a large bowl. Mix thoroughly.

STUFF THE SAUSAGE: Stuff mixture into sausage casings and twist into small links.

COOK SAUSAGES: Poach sausages in simmering water until they reach an internal temperature of 155°F.

BROWN SAUSAGES: Let sausages cool, then brown them in a skillet over medium heat until golden.

NOTE: To stuff sausage into casings, first soak casings in warm water for about 30 minutes. Rinse inside of casings by running water through them. Attach sausage stuffer to grinder or use standalone stuffer. Slide one end of casing onto stuffer nozzle leaving few inches hanging off end. Tie knot at end of casing. Feed sausage mixture into stuffer and gently fill casing being careful not to overstuff. Twist filled casing into links of desired length.