

# Pork Sausage

## with Caramelized Onions and Gruyère

This rich and savory pork sausage is enhanced with caramelized onions and Gruyère cheese, creating a gourmet treat.

|                                |                                |
|--------------------------------|--------------------------------|
| 2 lbs ground pork              | 1 † salt                       |
| 1 C caramelized onions         | 1/2 † black pepper             |
| 1/2 C Gruyère cheese, shredded | 1/2 † ground nutmeg            |
| 2 cloves garlic, minced        | 2 T Smoky Lapsang Souchong tea |
| 1 T fresh thyme, chopped       | (Adagio.com), finely ground    |

### PREPARE SAUSAGE:

In a large bowl, combine the ground pork, caramelized onions, Gruyère cheese, garlic, thyme, salt, black pepper, nutmeg, and finely ground Smoky Lapsang Souchong tea. Mix until well combined.

### FORM SAUSAGES:

Shape the mixture into sausage links or patties. If using casings, see the note below for instructions.

### COOK SAUSAGES:

Cook the sausages in a skillet over medium heat until browned and cooked through, about 6-8 minutes per side. Alternatively, grill the sausages over medium heat.

### NOTE:

To case the sausages using a stand mixer, soak natural hog casings in warm water for at least 30 minutes. Rinse the casings thoroughly. Attach the sausage stuffer attachment to your stand mixer. Feed the casing onto the nozzle, leaving a few inches hanging off the end. Fill the hopper with the sausage mixture and turn on the mixer to low speed. Guide the casing as it fills, twisting the sausages into links as desired. Tie off the ends and refrigerate or freeze until ready to cook.