

# Pork Sausage

## with Roasted Red Peppers, Garlic, and Smoked Paprika

This flavorful pork sausage features roasted red peppers, garlic, and the smoky notes of Mambo tea.

2 lbs ground pork	1/2 † black pepper
1/2 C roasted red peppers, chopped	1/2 † ground cumin
2 cloves garlic, minced	2 T Mambo tea ( <a href="http://Adagio.com">Adagio.com</a> ), finely ground
1 † smoked paprika	
1 † salt	

### **PREPARE SAUSAGE:**

In a large bowl, combine the ground pork, roasted red peppers, garlic, smoked paprika, salt, black pepper, cumin, and finely ground Mambo 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.