



Spicy Fresh Sausages:

This is a basic recipe for fresh sausages that must be cooked before eating. They will keep refrigerated for up to about a week and then must be frozen for safekeeping.

- 20 pounds lean meat (moose, deer, beef, or mix and match...using what's available in your freezer)
 - 5 pounds pork fat (if you want moister, juicier sausages, increase fat and decrease lean accordingly)
 - 1/2 cup salt
 - 8 Tbsp. fresh-ground black pepper
 - 6 tsp. cayenne pepper (more, less, or none to suit taste; I like mine hot)
 - 3 Tbsp. rubbed sage
 - 2 Tbsp. ground thyme
 - 3 tsp. marjoram
 - 7 Tbsp. garlic granules or garlic powder
 - optional spices: nutmeg, ginger, mace or anything that tickles your fancy. A tip on spicing: after adding suggested amount, fry a marble-sized ball of meat and taste. Adjust seasoning, if needed.
- about 12 to 15 yards of natural sausage casings (or omit casing and form into patties with hands)

Instructions:

Cut lean meat and fat into workable cubes and grind coarsely using recommended plate for your grinder. Mix seasoning together in bowl and sprinkle evenly over meat. Using hands, lightly but thoroughly work spices through meat. Regrind through a finer sausage plate. Form sausage meat into patties or stuff into casings. If using natural, salted down casings, rinse under cold running water to remove all traces of salt. Follow package directions for other types of casings.

Slide casing onto stuffing nozzle, tie knot at end of casing, and push sausage meat through the hopper according to your manual, twisting into 6-inch links or desired length. Put the sausages into the refrigerator and allow to meld for at least eight hours before cooking. These sausages must be frozen after about a week in the fridge, but they're so good they'll be gone before you know it.

Cased sausages can be fried, baked, barbecued, or broiled. Patties can be served burger fashion or crumbled and used in spaghetti or lasagne sauce, chilli-con-carne, pizza topping, or any recipe calling for spicy ground meat.

Hungarian-Style Sausages:

- 1 Tbsp. oil
- 3 or 4 coils of spicy smoked sausages (above), cut into 1/4-inch slices
- 3 chopped onions
- 1 chopped green pepper
- 2 or 3 finely chopped hot chilli peppers
- 2 gloves minced garlic
- 1 Tbsp. sweet red paprika
- salt, pepper
- 3 chopped tomatoes
- 1 cup water

Instructions:

Heat the oil in a skillet. Lightly brown the sausage. Add the onions, peppers, and garlic and sauté until the vegetables are soft. Add the paprika, salt, and pepper. Stir until the paprika is absorbed. Add the tomatoes and about one cup of water. Cover and simmer over low heat for 20 minutes. Serve with crusty bread or fluffy rice. This goes great with a glass of red wine.

Recipe Provided by Onoway Fish & Game Ladies League (www.ofga.ca/ladies-league.html)