Making Sausages is quite easy if you have a mincer and a sausage funnel or sausage filling machine. Try your own combination of spices and flavor to create your favorite – but do remember to take notes so if you really enjoy you can repeat.

For a small batch (approx 1.6kg pork): Basic Italian style sausage
Pork meat (example in photos used: 425gm pork belly, 625gm pork shoulder (rindless), 600gm diced pork
1 dozen whole peppercorns (use more if you really want to taste)
2 teaspoon non iodized salt
1/2c white wine (Riesling works nicely)
2 teaspoon fresh crushed garlic (I used 3 tiny bulbs out of the garden)

For 3.5kg batch
Salt (start at 20 gm per kg meat)
Pepper (1-4gm per kg meat)
3-4 teaspoon Crushed garlic
1 C white Wine
3 ½ kg pork (belly/loin blend)

Fennel seed & Blue cheese sausages
20gm Salt (per kg meat)
1-4gm Pepper (per kg meat)
3gm fennel seed (whole) (per kg meat)
3 ½ kg pork meat (belly/loin blend)
1 cup wine
80gm blue cheese (Rockfort really good for this)

1. Hygiene is very important ensure you have cleaned your hands thoroughly and that all your materials are clean before you start.
2. Remove the rind from the pork, but do not remove too much fat – you actually want the fat in the sausages to give them flavor and structure.
3. Cut into small chunks so that they will enter your mincer happily.
4. Mince the meat, but not to fine (particularly if using a mincer/sausage filler as it will be passing thru the mincer twice, or marinate meat with spices/wine etc when pieces first).

5. Combine the rest of the ingredients (except wine) in a mortar and pestle and crush, once crushed into a paste add the wine, mix.

6. Add the wine blend to the minced meat, combine.

7. Put the air out and allow to rest, covered for approx 10 minutes.  This will help the meat start to combine together and take up the flavors that you have added.

8. Wash your casings out thoroughly if using natural casings (don't if using dry synthetic casings).
9. Feed the casings onto your sausage filling attachment.
10. Leave some casing over the end as it will try and come out when you start the machine.

11. Control pressure on funnel to keep uniform size of sausage and packing as much filling into the casing will make it easier when it comes to twisting and sizing your sausages.

12. Ensure the filled casing falls into a clean container.
13. Move your filled casing to a larger work area and twist into the sized sausages you would like.
14. Use a cork with a pin in it to pierce the casing whenever an air bubble forms – this will make cooking a lot easier.
15. Eat and enjoy or store in the fridge till required.

A total of 25 sausages made (4 not in photo as they were dinner)
Cooking
How to Make Sausages

Notes:

• If you have a local butcher that makes and sells sausages on site, see if they will sell you casings. I can get both real casings (as shown above) and synthetic dry casings. Be warned prices are not cheap, a synthetic tube (do approx 5kg sausages) is locally $12, natural casings are approx $100 per kg, and this works out to be approx $4 per meter (give or take some).

• Natural casings will last approx a week or so and need to be kept in salt or a brine solution, can also be frozen – check with your butcher how long they have left.

• Synthetic casings can last for years if kept dry – most modern bulk sausages are made using these fake casings.

• Salt helps bind it together so skin/casing not compulsory

• Removing the air helps make easier to cook.

• Roasting sausages is really good

• Can make the mix into meatballs and poach in chicken stock

• Work with meat at a chilled temp

• Greeks often combine 50/50 lamb and pork

• If making chicken sausages need to still add fat – pork fat and tarragon work well.

• Adding chilli flakes or smoked paprika is quite tasty.

• Sausages actually need a lot of fat in them, but it needs to be the right fat so it doesn’t completely melt away and shrink the sausage. Belly is good for this as is the hard fat off the back of the loin – other fats run out – melt and cause shrinkage.

• Can add smoked flavor – some people prefer liquid smoke rather than dry smoke

• Your imagination is your limit – if you are experimenting you can always make a small amount of mix and fry/cook some, to check flavor before making into sausages.