

Homestead Hog Harvest Sausages

Old fashioned Breakfast Sausage

(["Indiana Farm Sausage" in the Reader's Digest Back to Basics book](#))

Cut into chunks:

5 lb. pork (4 lb.s lean to 1 lb. fat)

Mix with the chunks and let sit for a half hour.

2 cloves minced garlic

2 tsp. Black pepper

2 tsp. Chili powder

2 tsp. Cayenne

2 tsp. Marjoram

2 tsp. Thyme

2 tsp. Basil

4 tsp. Salt

2 Tbsp. sage

2 Tbsp. parsley

Grind meat. Then mix in:

2 well chopped onions

6 Tbsp. iced water

Knead ground meat, spices, onion, and water until the sausage has a soft consistency.

Bratwurst

(from [Charcuterie by Brian Polcyn](#))

Combine together, then chill until ready to grind:

5 lb.s meat and fat (3 lb.s pork shoulder; 1 lb. boneless lean veal shoulder; 1 lb. pork back fat)

40 gm kosher salt

6 gm ground white pepper

5 gm ground ginger

5 gm freshly grated nutmeg

Grind mixture through the small die into a bowl set in ice.

Mix until sausage is smooth:

Sausage mixture

2 large eggs, lightly beaten

250 ml ice cold heavy cream (1 cp.)

Stuff the sausage into the hog casings. Twist into 6 in. links. Refrigerate or freeze until ready to cook.

Gently saute or roast the sausage to an internal temperature of 150 degrees F.

Hunter's Sausage (fresh)

(from [Charcuterie by Brian Polcyn](#))

Combine together and chill until ready to grind:

5 lb.s meat and fat

40 gm kosher salt

6 gm pink salt (optional if freezing)

5 gm coarsely ground black pepper

2 gm ground coriander seeds, toasted

12 gm minced garlic

16 gm yellow mustard seeds, toasted

4 gm freshly grated nutmeg

2 gm ground ginger

70 gm nonfat dry milk powder

Grind on the large die into a bowl set in ice.

Grind half of this mixture through the small die.

Combine the two ground meats and mix until the meat appears sticky. Stuff the sausage into hog casings and twist into 6 in. links. Hang on smoke sticks and allow to dry for 1-2 hours at room temperature with good ventilation or in the refrigerator.

Hot smoke the sausages at a temperature of 180 degrees F to an internal temperature of 150 degrees F. Transfer to an ice bath to chill thoroughly, then refrigerate.

Mazzafegati Sausage

(from [Salumi by Brian Polcyn](#))

Combine together, then cover and refrigerate overnight (liver needs to be very cold to grind well):

3 lb.s/1360 grams pork meat

1.5 lb.s/680 grams pork fat

1 lb./450 grams pork liver

42 gm sea salt

28 gm sugar

6 gm finely ground black pepper

15 gm coriander seed, toasted and ground
1 gm ground mace
3 cloves minced garlic
Grated zest of 3 oranges

Grind through the smallest die of the grinder.

Mix until the mixture is smooth:

Sausage mixture

56 gm pine nuts, toasted (walnuts make an optional substitution)

250 ml sweet white wine, such as Muscat (I prefer a dry red wine)

Stuff the sausage into the casings immediately and tie off into 6 inch links.

Poach the sausages in 170 degree F. water to an internal temperature of 150 degree F. Chill in an ice bath and refrigerate until ready to cook.

Grill over a low fire until heated through.

Lard skin lotion

Meal recipes

Seasoned Whipped Lard

Use Mangalitsa leaf lard. All seasonings are to taste. Add RealSalt or Himalayan Pink Salt, diced or powdered garlic, thyme, parsley, basil, and any other seasonings you enjoy. Mix well.

Dairy free pie crust

(from Jill's grandmother)

Soda Bread

(from Breads by Sharon Tyler Herbst)

In a large bowl combine:

4 cps. Flour

1 Tbsp. baking powder

1 tsp. Baking soda (eliminate if using fresh milk instead of buttermilk)

1 tsp. Salt

2 tsp. Caraway seeds (optional)

In a medium sized bowl combine:

1 ½ cp buttermilk

¼ cp honey

¼ cp leaf lard

¼ cp Irish whiskey or buttermilk

Add liquids to flour mixture, stirring only until dry ingredients are moistened.

Turn out dough (which will be sticky) onto a generously floured surface and knead 1 minute.

Cut dough in half. Shape each piece into a round loaf and place in greased pans.

Dip a sharp knife or razor blade into flour; cut a ½ in. deep cross in top of each loaf. Brush loaves with a little melted butter or milk. Let loaves stand 10 minutes.

Bake in preheated 350 degree oven for 40-50 minutes until bread sounds hollow when tapped on the bottom. Cool on racks. Slice thinly or cut into wedges.

Dairy free, gluten free Sugar Cookies

(Rachel's specialty)