



OK making your own Sausages might not be everybody's cup of tea. But we enjoy it and it's something which requires two sets of hands and therefore results in a good deal of laughter in the kitchen. This can't be a bad thing?

Ingredients for the Sausages:-

1.4kg of Minced Pork
Salt to season
2 Tubes of Tomato Puree
A good handful of Dried Basil
Water

Method:-

- (1) Mix everything in a big bowl.
- (2) Fit the extruder attachment to your mincer.
- (3) Extruder into casings and twist into Sausages.
- (4) Spend another hour cleaning the kitchen, as you'll have mince all over the place!

Joking aside. This mince was 20% Fat and because we don't add any 'Packers' to our mix the Sausages had quite a dry / grainy texture. The taste was great, but we used the wrong mince.

So while the mincer is within easy reach and has not been lost in the back of the cupboard, I've bought a lump of Shoulder which is a much better / fattier cut for Sausages. This afternoon we're having a go at Hmong Sausage which are flavoured with Ginger, fresh

Coriander, Garlic, Lime etc?.

The recipe for our [Gluten Free Yorkshire Pudding Batter is here](#)