

## TIKUSIS' LITHUANIAN SAUSAGE RECIPE

3 ¾ pounds boneless pork butt with additional ¼ lb. fat cap (4 lbs. total)  
¾ pounds of diced onion, sautéed lightly  
1 clove crushed garlic  
2 tsp fresh coarse ground pepper  
½ tsp fresh finely ground allspice  
1 ¾ tbsp kosher salt  
¾ cups chilled water (iced)  
Hog Casings enough for 5 pounds of sausage

Trim pork butt by cutting with grain of meat to remove sinew and tendons. If there is any “hard” fat that is difficult to cut through, remove the hard part (save this harder part to render later), but save any soft fat that may be underneath. Cut into 1 1/2 inch chunks. Chill.

Render saved hard pork fat pieces over medium heat. Once there is enough fat to sauté onions, remove hard fat pieces and sauté onions until translucent. Take off the burner and add crushed garlic. Stir and set aside to cool.

Once the onion/garlic mixture has cooled, add pepper, allspice, and salt. Mix well.

Add onion mixture to chilled meat chunks and add ice water. Mix well with your hands. IT IS VERY IMPORTANT TO CHILL AND LET THE SPICES MARINATE FOR AT LEAST AN HOUR.

Using the large grind blade, grind meat chunks into a large mixing bowl.

Mix ground meat with hands again and CHILL FOR ANOTHER HOUR.

Clean casings and cut into 3 foot sections. Flush well over the colander and drape one end of each casing section over the lip. Wet outer sausage tube attachment with a touch of water and then gently glide on just one 3 foot section of casing. Leave about 3 inches of unfilled casing on both ends in order to tie off after filling.

Place a large cookie sheet under attachment and wet surface with about a teaspoon of water.

Fill casings with chilled sausage meat mixture (this time without using a grinding blade).

Make sausage spirals. When the sheet is full, wipe up any liquid under the sausage on the cookie sheet and pat the sausage dry. Chill for an hour uncovered.

Pat dry the sausage with a paper towel. Twist sausage into links, wipe up any moisture on cookie sheet and sausage again (drying twisted area is especially important to keep links from unraveling after cutting later). Coil links into spiral circles again and place back on cookie sheet. Chill for a couple of hours uncovered.

Place a couple of layers of paper towels on a large plate, lift coil off of the cookie sheet carefully and place on towels. Pat dry sausage and cookie sheet area where it rested. Flip sausages and place back on cookie sheet to dry again uncovered. Getting the casing dry before freezing is important to stop ice crystals from forming and freezer burn. Chill overnight.

Snip sausage into links. Freeze.

### Hints:

You can use pork shoulder, but it has more sinew and tendons and less of the good soft fat, which means you would have to hunt down back fat to add into the sausage or it will be too dry.

Pork butt (or Boston butt) has more of the good softer fat throughout the meat (fat makes a moist sausage and adds delicious flavor!) and less sinew and tendons, which means less waste. Make sure you ask your butcher NOT to remove the fat cap on the roast when he debones it for you!

Sometimes, hard fat (fat you can't manipulate with a finger or is hard to cut with a knife) will have good soft fat underneath it and we want that good stuff. Scrape it from the harder part. Some areas may look like a thin sinew or fat channel. If you can manipulate a part easily with your fingers, you don't have to remove it because it is soft enough to render out when cooking. Hard fat or tendons will not render out and will be hard pieces when chewing.

Do NOT over pack sausage into casings. It will make the sausage too dense.

Do NOT overdo allspice! It will overpower all other flavors and ruin the sausage if you add too much. One tsp of fresh ground allspice per 8 pounds of ground meat is perfect.

CHILLING STEPS ARE VERY IMPORTANT. COLD MEAT GRINDS NICER AND MOVES THROUGH THE GRINDER AUGER EASIER.