

Nana Langford's Spicey Sausage

INGREDIENTS:

1 kg pork mince

Level tsp salt

Good handful of pork fat

2 tsp garam masala

1 tsp cayenne pepper

6 small fresh chillies, finely chopped (make sure you cut these when wearing disposable gloves: DO NOT touch your eyes after cutting)

2 medium onions, finely chopped

½ to 1 bunch fresh coriander, finely chopped

1 tsp black pepper

Hog casings (from a good butcher) or collagen casings (from bake and brew stores)

METHOD:

1. Mix onions and chili's (keep your disposable gloves on for this part) into the pork mince.
2. Add spice and coriander.
3. Stuff mixture into hog casings and tie off into sausages.
4. Prick each sausage a few times to prevent exploding during cooking
5. Boil sausages in 1 – 2 cm water until cooked. Cover pot/pan during cooking.

PREPARING HOG CASINGS:

1. Soak casings in warm water for 10 minutes.

2. Rinse by running a small amount of water all the way through the casing.
3. Before threading casings onto stuffing attachment; run a small amount of oil through the casing.
4. Oil the stuffing attachment a little to help with threading.
5. Leave about 2 inches of casing off the attachment so you have room to tie off when finished.

*Serve with sausage curry sauce and basmati or jasmine rice or paratha/naan etc

Source: Langford family recipe