



**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](#)