



Homemade Italian Sausage Recipe

The Sizzle That Started It All

The first time I bit into homemade Italian sausage, it was love at first crunch. Juicy, spicy, and bursting with fennel's licorice kick, it ruined store-bought for me. **Ever wondered how you could turn pork shoulder into something this unforgettable?** The secret? Cold tools, patience, and a splash of red wine. That first bite made me chase the recipe for years. Now, I'm sharing it with you. What's your "aha" food moment? Share below!

My Sausage Disaster—And Why It

Mattered

My first attempt? A comedy of errors. I skipped chilling the grinder, and the meat turned to mush. The casings snapped like overstretched rubber bands. **But here's the thing: mistakes teach you respect for the process.** Home cooking isn't about perfection—it's about connection. That batch still tasted great, even if it looked wild. Ever had a kitchen fail that turned into a win?

Why This Sausage Stands Out

– The toasted fennel seeds add a warm, nutty depth you can't skip. – Red wine vinegar cuts through the fat, balancing each bite. **Which flavor combo surprises you most?** Is it the smoky paprika or the garlic's punch? Try it, then tell me.

A Bite of History

This recipe hails from Italy's countryside, where nothing went to waste. Farmers used every bit of the pig, spicing humble cuts to perfection. *Did you know?* Sausages were originally a way to preserve meat before fridges existed. The tangy wine twist? That's a modern nod to old-world thrift. Hungry for more food stories? Drop a comment!



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Ingredients:

Ingredient	Amount	Notes
Natural Hog Casings	As needed	
Whole fennel seed	5 tablespoons	Toasted
Smoked paprika	5 tablespoons	
Cayenne	3 tablespoons	
Coarse kosher salt	1 tablespoon	
Ground white pepper	1 tablespoon	
Onion powder	1 tablespoon	
Sugar	1 tablespoon	
Crushed red pepper	3 teaspoons	
Boneless fatty pork shoulder	4-5 pounds	Cut into 1-inch cubes
Fresh Italian parsley	1/4 cup	Minced
Garlic cloves	8	Finely minced
Red wine	1/2 cup	
Red wine vinegar	1/4 cup	

How to Make Homemade Italian Sausage

Step 1 Chill your tools first. A cold bowl, grinder, and stuffer prevent sticky meat. Freeze them for at least an hour. (Hard-learned tip: Skip this, and you'll fight the meat like glue.) **Step 2** Toast fennel seeds until they smell sweet. Mix with paprika, cayenne, and other spices. Set aside. *Fun fact: Toasting wakes up sleepy flavors.*

See also [Spaghetti Casserole Recipe](#)

Step 3 Cube pork shoulder, toss with spices, garlic, and parsley. Chill 30 minutes. Cold meat grinds smoother. **Step 4** Rinse casings until

water runs clear. Soak them in fresh water. They're tougher than they look! **Step 5** Grind the meat in batches. Use a coarse plate for texture. Catch it in a chilled bowl. **Step 6** Mix ground meat with wine and vinegar. Chill again. This keeps fat from smearing. **Step 7** Stuff casings slowly. Twist links every 4-5 inches. Two people make this easier. **Step 8** Cure links indoors for 2-3 hours. Poke air bubbles with a needle. Patience pays off. **Step 9** Refrigerate sausages overnight. Flavors meld, texture firms. Cook or freeze next day. **What's your biggest sausage-making challenge? Share below! Cook Time:** 1 hour active **Total Time:** 24+ hours (includes chilling) **Yield:** 12-15 links **Category:** Meat, DIY

3 Twists on Classic Italian Sausage

Apple-Sage Swap fennel for dried apples and fresh sage. Sweet, earthy, perfect for fall. **Spicy Chorizo** Double the cayenne, add cumin. Smoky heat for taco night. **Mushroom-Lentil** Skip pork, blend sautéed mushrooms with cooked lentils. Vegetarian but hearty. **Which twist would you try first? Vote in the comments!**

Serving Ideas & Pairings

Serve with roasted peppers and crusty bread. Or slice into pasta sauce. Drink with Chianti (adults) or cherry soda (kids). Both cut the richness. **Which would you choose tonight?**



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Storing and Serving Your Sausage

Keep cooked sausage in the fridge for 3–4 days. Freeze raw or cooked links for up to 3 months. Thaw overnight in the fridge. Reheat gently in a pan with a splash of water to keep them juicy. *Fun fact: Chilling the meat before grinding stops fat from smearing.* Batch-cook and freeze links for quick weeknight meals. Who else loves having homemade sausage ready to go?

Troubleshooting Your Sausage

Issue 1: Meat sticks to the grinder. Fix: Freeze parts longer. Issue 2: Casings tear. Fix: Soak them longer and handle gently. Issue 3: Spices taste weak. Fix: Toast fennel seeds longer for more flavor. Why this matters: Small tweaks make big differences in texture and taste. Ever had a sausage disaster? Share your fix in the comments!

Your Sausage Questions Answered

Q: Can I make this gluten-free? A: Yes! All ingredients here are naturally gluten-free. Just check your spice labels.

See also [Homemade Air Fryer Teriyaki Beef Jerky Recipe](#)

Q: How far ahead can I prep? A: Season meat 1–2 days early. Stuff casings day-of for best texture. **Q: What if I don't have red wine?** A: Swap with apple cider vinegar or broth. Flavor changes slightly but still works. **Q: Can I halve the recipe?** A: Absolutely. Adjust spices evenly. Smaller batches grind faster too. **Q: What's the best pork swap?** A: Use pork butt or even dark turkey meat for leaner links. Why this matters: Flexibility means less stress. Which swap will you try first?

Share Your Sausage Stories

Nothing beats the pride of homemade sausage. Tag **Savory Discovery on Pinterest** with your creations. Did you add a twist like extra garlic or chili? Tell us below. Happy cooking! —Elowen Thorn.



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Homemade Italian Sausage Recipe

Author: Elowen Thorn

Cooking Method: [Grinding Stuffing](#)



Cuisine: [Italian](#)



Courses: [Main](#)



Difficulty: **Beginner**



Prep time: **1 hour**



Cook time: **minutes**

Rest time: **24 minutes**



Total time: **25 minutes**



Servings: **4-5 pounds**

Calories:**350 kcal**

Best Season: **Summer**

Description

Make your own flavorful Italian sausage at home with this easy recipe

featuring fennel, paprika, and red wine.

Ingredients

- ☐ Natural Hog Casings
- ☐ 5 tablespoons whole fennel seed
- ☐ 5 tablespoons smoked paprika
- ☐ 3 tablespoons cayenne
- ☐ 1 tablespoon coarse kosher salt
- ☐ 1 tablespoon ground white pepper
- ☐ 1 tablespoon onion powder
- ☐ 1 tablespoon sugar
- ☐ 3 teaspoons crushed red pepper
- ☐ 4-5 pounds boneless fatty pork shoulder
- ☐ 1/4 cup fresh Italian parsley, minced
- ☐ 8 garlic cloves, finely minced
- ☐ 1/2 cup red wine
- ☐ 1/4 cup red wine vinegar

Instructions

1. Start by putting a large metal or glass mixing bowl, meat grinder with coarse plate (or medium size dye) and sausage stuffer into the freezer to chill. I recommend at least 1 hour, but this can also done a day or so in advance too. Cold items will prevent the meat from sticking and be easier to work with.
2. In a small saute pan, toast the fennel seeds over low heat until fragrant, approximately 3-4 minutes. Transfer them to a small mixing bowl and stir in the paprika, cayenne, salt, white pepper, onion powder, sugar and crushed red pepper flakes. Set aside.
3. Cut the pork shoulder into 1-inch cubes and put it into the chilled

metal or glass mixing bowl. Toss the pork cubes with the combined spices, garlic and parsley. Chill in the refrigerator for at least 30 minutes.

4. While chilling, prepare the sausage casings (if you are using sausage casings). They look fragile and thin, but they are hearty and tough! Remove about 12-15 feet of sausage casings and place into a bowl of lukewarm water. Rinse well, drain water. Repeat until water is clear. Carefully run water through the inside of each casing. Cover casings with fresh water and set aside until ready to stuff.
5. Remove the meat grinder and plate from the freezer. Assemble the grinder and use another large metal or glass mixing bowl to catch the ground meat.
6. Working in batches, feed the pork cube and spice mixture through the meat grinder at a speed of 4.
7. When finished grinding, mix the meat with the red wine and red wine vinegar using your hands, a meat mixer or the paddle attachment of a stand mixer. An electric hand mixer will not work for this purpose. Place the mixture back into the refrigerator for 20-30 minutes.
8. If you are casing, assemble the stuffer. Thread one length of sausage casing onto the stuffing. Tie the end into a small knot. Run the ground meat mixture through the stuffer at a low speed. Make links about 4-5 inches long, stopping to twist the casing after each link to separate them. Twist in opposing directions from link-to-link. Tie at knot at the end of the casing. It helps to have an additional person to hold the casing as it comes out and another operating the speed and feeding the stuffer. I like to stop the machine to twist off links.
9. Optional: Traditional sausage making calls for curing the links. Be creative with how you chose to dry your meat. I would suggest doing this inside or in a garage instead of outdoors due to insects and other animals wanting to nibble on your hard work. As

previously mentioned, I used my laundry drying rack and aluminum foil. Also place a towel underneath the drying rack to catch any drips. Allow to cure for 2-3 hours. If you see any air bubbles you can puncture them with a sterilized sewing needle, although they won't cause any problems if you leave them.

10. Refrigerate for 24 hours before cooking or freezing. The meat will congeal and marry with herbs and spices.
11. If you've tried this recipe, come back and let us know how you liked it in the comments or star ratings.

Notes

For best results, use freshly ground spices and chill all equipment thoroughly before starting.

Keywords: Sausage, Italian, Pork, Homemade
See also Spicy Dirty Rice for Mardi Gras