

Homemade Bulk Italian Sausage

<http://userealbutter.com/2018/09/24/homemade-bulk-italian-sausage-recipe/>
from *Foodie with Family*

2 lbs. ground pork shoulder or ground pork
4-6 cloves garlic, peeled and smashed
2 tbsps fennel seeds
1/2 to 1 tbsps crushed red pepper flakes (depending on how much spice you like)
1 1/2 tbsps or more of kosher salt

Place the ground pork in a large bowl. Blend the garlic, fennel, pepper flakes, and salt in a food processor until the mixture resembles a coarse paste. Scrape the paste into the bowl with the ground pork and mix by hand until evenly distributed. Use immediately or freeze for up to 6 months (push as much air out as possible to preserve freshness). Makes 2 pounds.