

## Mazzafegati

By Brian Polcyn

- 3 lbs/1360 grams pork butt, cut into large dice
- 1.5 lbs/680 grams pork back fat, cut into large dice
- 1 lb/450 grams pork liver, outer membrane and veins removed, cut into large dice
- 1.5 ounces/42 grams sea salt
- 2 Tbs/28 grams sugar
- 1 Tbs/6 grams black pepper
- 2 Tbs/15 grams coriander seed, toasted and ground
- 1/4 tsp/1 gram mace
- 3 garlic cloves, minced
- Grated zest of 3 oranges
- 1/3 cup/56 grams pine nuts
- 1 cup/250 milliliters sweet white wine, such as Muscato
- 10 feet ( + or - ) hog casings

1. Combine the pork, fat, liver, salt, sugar, pepper, coriander, mace, garlic, and orange zest and toss together. Cover and refrigerate overnight.

2. Grind the pork mixture through an 1/8 - inch plate. Mix for a minute or two and then add pine nuts and wine. Mix until you have a sticky mass.

3. Stuff the sausage into hog casings and twist or tie off into 6 inch links.