

Chuckwagon's "Outlaw's Onion Sausage"
(Fresh-Type "Loose" Sausage)

- 2.2 lbs. (1 kg.) pork butt with 30% fat
- 18 g. salt
- 2.0 g. coarse ground black pepper
- 2.0 g. ground thyme
- 2 Tblspns. finely chopped onions
- 9.0 g powdered dextrose (or 1/2 tspn. sugar)

Grind the lean (pork butt) through a 3/8" plate and the fat (frozen) through a 1/8" plate. Over medium-high heat, slightly pan fry the onions in a non-stick skillet, adding a teaspoon of water. Stir the onions until the water has cooked away. Allow the onions to cool. (They should be barely translucent). When the onions have returned to room temperature, add all the remaining ingredients to the meat and fat mixture and fold until the ingredients are blended well together. Refrigerate overnight in a refrigerator to meld flavors and use within three days, or freeze any remaining sausage. Brown and use this "loose" sausage in gravy for "biscuits n' gravy" or your special spaghetti sauce.

Best Wishes,
Chuckwagon