

Cudighi with Fennel Seed (sounds like-"could-a-key") (an Italian sandwich on a bun)

A deli favorite in the Michigan towns of Ishpeming and Negaunee and Marquette

6 lb coarsely ground pork(pork butt recommended)

1 clove garlic chopped fine

1 Tbls. Crushed red pepper

6 Tbls. Salt

1-2 Tbls. fennel seed

Mix well and keep in the fridge for 24 hours.

Form into thin, to about 1/2 thick patties into oblong shape or depending on the type of Roll you will serve it in.. can be squared shape if desired. Brown in oil , cover and simmer fry, but not crispy brown, use just a little water(optional) to simmer to help with the dryness, for 25-30 minutes or until no red shows and pork is fully cooked.

Serve on fancy Deli roll type bun, such as hard roll, Kaiser roll etc.

Things to compliment this is combination's of grilled green pepper rings and gilled sliced onion, mustard, ketchup, pizza sauce, mozzarella cheese, whatever combination you desire and to your liking. My favorite is with a little mustard, the grilled green pepper and onion. this recipe makes alot of patties so cut recipe by half for make-up patties and partially cook,cool, then freeze patties for quick sandwich's later.

Some other serving suggestions

You can make this into links or leave in bulk. Use it in Italian cooking...lasagna, pizza, etc. You can also serve this as a sandwich, either grilled or pan fried. Can be served with mustard and onions.....but the most popular way is to top with mozzarella cheese and some spaghetti sauce....you could add some green peppers and mushrooms also. Or Serve on a Kaiser Bun with Green Peppers-Mushrooms-Onion-Pizza Sauce.

Can be served as an appetizer with cheese and crackers. Roll the sausage into log. Wrap in foil and boil in water for 45 minutes. Let cool and serve slices.

*Cudighi Sausage. An Italian sausage originating in northern Italy that is common only in areas such as Italy or regions with a large population of Italians. Made from pork meat on the hind section of the hog, this sausage is a combination of coarse ground pork, pork fat, red wine, and seasonings such as salt, pepper, cinnamon, nutmeg and allspice. The meat is then typically aged only for only a few days before being served.