

Cudighi

(This recipe does not use fennel seed and is sweeter)

6 lb. pork butt
2 T. salt
1 tsp. pepper
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. allspice
1/2 -1 C. dry red wine
6 garlic cloves
1 cinnamon stick
1 clove

Have the pork coarse ground with the NO fat trimmed. Put through the meat grinder **TWICE**.

Mix the following ingredients together: salt, pepper, cinnamon, nutmeg and allspice. Work into ground pork with your hands.

Combine wine, cinnamon sticks, garlic and cloves. Boil this mixture for 5 minutes and let completely cool. Strain this mixture, reserving the liquid and work the liquid into the meat. Let meat season in refrigerator for 2-3 days.

Some 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.