

Sausages



Take a slip of fat pork near the belly and put to it as much again of a fillet of veal as you do pork. Chop them very fine. Pick out all of the hard knots and season it pretty high with white pepper and salt and as much powder of aniseed as will lay on half a crown. Mix the seasoning very well with the meat. Then have ready the small guts of a sheep which must have lain a day and a night in water, shifting it often. Wash them very clean and scrap them very thin and stuff in your meat.

Adaptation: You can use a little over a pound of chopped veal and pork combined with the spices (salt, white pepper, and aniseed). Cook in butter or lard. The “guts of a sheep” are the intestines or casings used to stuff the meat into – normally with a sausage stuffer usually made of tin.