



WADDESDON

Spicy Sausages

Ingredients

1 sausage skin, you can choose the size (from your local butcher or online eg. Amazon), soaked overnight
500g pork mince
1 clove garlic - crushed
Pinch fresh thyme - chopped
1 small white onion
50g breadcrumbs
25ml water
1Tsp sriracha sauce
1 small chilli
Pinch of salt and cracked black pepper

Method

1. Mix all ingredients together and cook off a small amount to taste. Add more seasoning with salt and pepper if needed. Cook the rest.
2. Place the mixture into a piping bag with an appropriate size nozzle to fit inside your sausage skin.
3. Roll the sausage skin up the nozzle as much as will fit on then cut. Twist the end of the skin, then start piping into the skin.
4. Once the whole skin is full, twist the sausages in the size of your choosing and cut each one.
5. If you are unsure, look at various videos online as a visual guide.