

# Amisano Italian Sausage

THE 2013 EGGTOBERFEST RECIPE CONTEST IS SPONSORED BY ALPHAGRAPHICS OF NORTH EAST ATLANTA

RECIPE # 1301

Recipe contributed by: Paul Amisano Forum Handle: The Happy Italian

## Ingredients - for 20 pound increments

8 Tablespoons Salt

5 Tablespoons Crushed Red Pepper

4 Tablespoons Whole Fennel Seed

4 Tablespoons Paprika

2 Tablespoons Sugar

½ - ¾ cup of water

20 Pounds of Boston Butt, ground

Natural Hog Casings, cleaned and rinsed. Cover with water.

A meat grinder fitted for stuffing sausages, electric or manual.

20-25 Quart size re-sealable bags

## Directions

Mix the first 5 ingredients into a re-sealable plastic bag. In a container large enough to hold all the meat, sprinkle ¼ of the spice mixture in the bottom. Place ½ the ground meat into the container and then sprinkle ½ the spice mixture over the meat. Place the rest of the meat into the container and finish with the balance of the spice mixture. Pour about a ¼ cup of water over meat and start mixing the meat with your hands, being sure to move the meat from the bottom up and all around. Add the rest of the water and mix more until you see that the spice mixture is well incorporated into the meat.

Place the appropriate amount of mixed sausage into the grinder and run through to prime the machine until it comes out the end of the tube. Take a hog casing and apply a length over the tube of the sausage grinder. Tie off the end. Begin running the ground meat into the casings, repeating steps above until you have filled all the casings. With the whole links of sausage, pinch and twist into desired lengths you wish to use. Using scissors, cut the lengths and place into quart size re-sealable bags. Store in the refrigerator for up to 4 days and then freeze up to 8 months.



**1st Place**  
2013 Recipe Contest

**VOTE** AT THE ALPHAGRAPHICS BOOTH IN THE GATED VENDOR AREA FROM **11AM-2PM. 1 VOTE PER PERSON. WINNERS TO BE ANNOUNCED AT 3PM.**

# Hot Georgia Night Brats

THE 2013 EGGTOBERFEST RECIPE CONTEST IS SPONSORED BY ALPHAGRAPHICS OF NORTH EAST ATLANTA

RECIPE # 1351

Recipe contributed by: Scott Solyntjes

## Ingredients

4 pounds pork shoulder, cut into 1-inch cubes and stored in the freezer for 30 minutes  
1 pound Pork back fat, chopped and stored in the freezer for 30 minutes  
1 can diced peaches  
10 Jalapenos  
1 tablespoon fennel  
3 tablespoons kosher salt  
1 tablespoon sugar  
1 ½ teaspoons grated nutmeg  
½ teaspoon coriander  
¼ teaspoon celery seed  
2 teaspoons ground black pepper  
1/8 teaspoon ground marjoram  
1 ½ teaspoons dried ginger

## Directions

Set a bowl on top of another bowl filled with ice water and collect the ground meat there. Grind the cooled meat through the large die of the meat grinder. Once done, return the meat to the freezer for approx 30 minutes.  
Mix together the salt, sugar, nutmeg, coriander, celery seed, black pepper, marjoram, and ginger.  
Mix the meat and spices together.  
Stuff the sausages. Section them off into about 5 inch sections by twisting them.



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# Red Pork Marinade Served with Oriental Cole Slaw

THE 2013 EGGTOBERFEST RECIPE CONTEST IS SPONSORED BY ALPHAGRAPHICS OF NORTH EAST ATLANTA

RECIPE # 1310

Recipe contributed by: Tom and Karen Chamberlain Forum Handle: Rusty Rooster and Kentucky Woman

## Red Pork Marinade Ingredients

1/3 cup Rice Wine  
2 tbs Red Rice (ground)  
1 tbs salt  
1 tsp granulated garlic  
2 tbs sugar  
2 tbs soy sauce  
¼ tsp ground black pepper  
½ cup white corn syrup (Karo)  
1 (14 oz) jar Char Siu Sauce (Lee Kum Kee brand)

## Oriental Cole Slaw Ingredients

1 pkg coleslaw  
¼ cup sunflower seeds  
1 sm pkg slivered almonds  
¼ cup oil  
¼ cup sugar  
1/3 cup vinegar  
1 pkg chicken flavored Ramen Noodles (soup)

## Red Pork Marinade Directions

Direct @ 350 – 400°

Mix all of ingredients thoroughly. It may be kept in the refrigerator a week ahead. Marinate meat approximately 24 hours. Cook until internal temperature of 160°.

## Oriental Cole Slaw Directions

Mix coleslaw, sunflower seeds and almonds in large bowl. In separate small bowl mix oil, sugar, vinegar and flavor packet from noodles. Pour over coleslaw mixture and toss. When ready to serve break noodles up into coleslaw and toss



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# Wacky Jackie's Spicy Chili

THE 2013 EGGTOBERFEST RECIPE CONTEST IS SPONSORED BY ALPHAGRAPHICS OF NORTH EAST ATLANTA

RECIPE # 1342

Recipe contributed by: Craig Pearce Forum Handle: cspearce2

## Ingredients

1 pound cooked, strained ground beef  
2 packets of Chili Mix- spicy  
64 oz of Campbell's Tomato Juice  
2 cans of Van Camp's Pork "N" Beans  
Hot sauce to taste  
2 table spoons of garlic salt  
2 table spoon of crushed red peppers  
One onion

## Directions

Preheat the Egg to 400° direct  
Add smoking wood (hickory, pecan, etc)  
Sauté the onion in butter.  
Add the onion to the cooked and strained ground beef.  
Add all ingredients in large pot and bring it to a boil. Reduce heat and let simmer for 2 hours. Serves 10-12  
Heavy smoke in the whole process infuses the chilly with an awesome smoky flavor.



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