

This recipe is from a Vietnamese Website. See we do follow recipes once in a while!

Ingredients:-

2.2Kg of Pork shoulder, roughly chopped
2 Tbsp of Salt
1 head garlic, peeled and chopped
1 teaspoon ground Black pepper
2 Thumbs of fresh Ginger, chopped
1 Onion, chopped
100g of of Fresh Coriander
5 Small / Hot Green Chillies
The Juice from 2 Limes
2 tablespoons fish sauce
50g of Oil
Water

Method:-

(1) Mix everything in a large bowl.
(2) Add enough water so that once it?s been through the mincer the mix is wet enough to extrude into Sausage Casings.
(3) Place a chopping board over the sink and turn the cold tap on slowly. You need quite a bit of water so you can massage the filling into the Casings. It?s a two person job.
(4) Add the Extruder nozzle to the mincer.
(5) While one person plunges the mix through the mincer, the other massages the filling down the

length of the Casings.
(6) Crimp and twist into Sausages.

We packed these in portions a couple of weeks ago to freeze. Last night we had them as part of an all day breakfast gig. The texture was great. But we both thought the Coriander overwhelmed the other flavours. But you can?t will them all.