

British Pork Sausage

1lb	Lean pork, eg shoulder	2	Egg yolks
8oz	Pork fat		Salt & pepper
1.5oz	Breadcrumbs, fresh		Sausage skins
1 pinch	Nutmeg		
1 pinch	Ground cloves		
1 pinch	Thyme		



Raw meat chopping board
Large frying pan
Knife
Bowl
Food processor



Mince the lean pork and pork fat finely. Season generously with salt, pepper and at least a pinch of nutmeg, thyme and cloves.

Add the breadcrumbs and egg yolks and mix well.

Refrigerate the mixture to make it easier to handle. Stuff into the skins and twist to secure the ends. If sausage skins are not available, coat with egg and dry breadcrumbs.

Serve grilled or fried.