

## Rabbit Sausage Recipe



### Ingredients:

- Use the coarsely ground meat and fat of one large rabbit (save the bones for soup stock)
- 1 1/2 teaspoons salt
- 1 teaspoon pepper a pinch of ginger
- 2 or more teaspoons sage (to taste)
- 1 teaspoon thyme
- a pinch of garlic powder
- a dash of cayenne pepper, or 2 or 3 dashes of hot pepper sauce (optional)

### Directions:

Combine the seasonings with the ground meat (everything together should total about 2 pounds), and regrind the mixture (this helps to get everything well blended). Refrigerate overnight. The next day, test the flavor by frying a small patty, and adjusting the seasoning if that seems necessary. Form 1-

pound rolls of the meat, wrap them in freezer wrap, and place the ready-to-slice rolls in your freezer (the frozen sausage can be cut quite easily when you're ready to use it).