



Cudghi Sausage Patties (aka Yooper Sausage)

A Northern Italian Sausage that was brought to the Upper Peninsula

10 lbs. pork butts, coarse ground 75/25
1 cup fresh parsley, chopped
10 garlic gloves, minced
2 Tbsp crushed red pepper
2 Tbsp Black Pepper
4 Tbsp Fennel Seed
1 cup white onion, minced
2 Tbsp Kosher salt
¾ tsp. cinnamon
¾ tsp. clove, ground
1 cup Red Wine, cold

Mix ingredients together well and refrigerate for 24 hours.

Form into thin ½" thick patties, oblong shape or depending on the type of bun/roll you will serve it in, can be squared shape if desired.

Cook in sauté pan until golden brown, but not crispy. Cook until pork is fully cooked, about 10-15 min.