

## Stuffed sausage

### Ingredients

- 3/4 pounds of ground beef
- 3/4 pounds of ground pork
- 2 teaspoons salt
- 1/2 teaspoon nutmeg
- 1/4 teaspoon pepper powder
- 1 egg
- 2 egg yolks
- 1/4 cup cognac
- cracker meal
- 1/4 pound precooked ham cut into thin slices

### Directions

- Place the meats in a bowl and add the salt, nutmeg and pepper. Stir until the ingredients are well mixed.
- Add and mix in the egg. Then add the yolks, one at a time, mixing well after adding each one. Add the cognac and mix.
- Add cracker meal until dough can hold shape.
- Spread on a waxed paper to form a rectangle of 12 x 8 inches.
- Place the ham slices over the meat. Roll it up starting with the side that is the most stretched.
- Wrap in a fine canvas that was previously moistened. The ends are tied well and the fabric joint is sewn.
- Cook and cover in boiling water for 1 1/4 hours.
- Add an onion, a bay leaf, 4 peppercorns and two cloves to the boiling water. Also add a tablespoon of salt.
- After the cooking time, drain and allow to cool to room temperature.
- Refrigerate and then serve cut into thin wheels. If desired, it is accompanied with prunes.

