

HEAD SAUSAGE  
AUNT MARY APPELT

BOIL A HOG HEAD IN LIGHTLY SALTED WATER UNTIL DONE. IT IS DONE WHEN THE MEAT COMES OFF OF THE BONES. YOU MAY ALSO ADD THE HOG EARS AND ABOUT 1/4 OF THE HOG LIVER. WHILE THIS IS COOKING COOK ABOUT 2 1/2 TO 3 CUPS RICE IN LIGHTLY SALTED WATER UNTIL IT IS TENDER. LET COOL. CHOP FINELY A MEDIUM ONION AND FRY A LITTLE. DO NOT FRY IT UNTIL IT IS BROWN.

REMOVE ALL MEAT FROM THE BROTH. SAVE THE BROTH. GRIND ALL THE MEAT. MIX THE ONION, PEPPER, A LITTLE BIT OF SAGE, AND A BIT OF FINELY CHOPPED GARLIC OR MASHED GARLIC WITH SALT MIXED WITH IT.

MIX ALL TOGETHER AND STUFF VERY LOOSELY IN CASINGS. TIE ENDS TOGETHER AND BE SURE TO PIERCE THE CASINGS WITH A NEEDLE. THIS KEEPS THE CASINGS FROM POPPING OPEN AS YOU PUT THEM IN THE BROTH FROM THE BONES. SIMMER ONLY. DO NOT BOIL. REMOVE AND COOL. PUT INTO FREEZER BAGS AND FREEZE IF THEY LAST THAT LONG.

TO PREPARE, PUT IN A PAN WITH A BIT OF WATER. COVER THE PAN WITH FOIL AND BAKE JUST TO HEAT ALL SLOWLY. THIS IS VERY GOOD FOR A BREAKFAST TREAT.