Salsicce d'Agnello

Lamb Sausage

- 5 pounds lamb meat
- 8 cloves garlic, chopped
- 3 bunches fresh parsley, chopped
- 1 cup white wine
- Salt and freshly ground black pepper
- Sausage casings

Grind meat in meat grinder or purchase freshly ground. Combine with garlic, parsley, wine, salt and pepper to taste in a large bowl; mix well, about 5 minutes. Attach casings to sausage stuffer and stuff sausages.

Notes:

Mugnaini®

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