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Lets stuff
some
sausage!

You're here, which means you're ready to take on the challenge of making your own sausage!

When it comes to stuffing sausage, a **vertical sausage stuffer** is my top recommendation. It's **easy to use, simple to clean, and makes the process much more enjoyable**. For larger batches—**anything over 8 pounds**—this tool is a game-changer.

For **smaller batches**, I've recently started using a **jerky gun**, and I have to say, the results have exceeded my expectations. If you're considering one, **opt for a model with a stainless steel barrel** rather than plastic for durability and ease of cleaning.

One piece of equipment I don't recommend? The **stuffing attachment that comes with mixer grinders**—in my experience, it doesn't perform well and makes the process more frustrating than it needs to be.

As for casings, I only use **natural hog casings** for the best texture and flavor. **Be sure to clean them thoroughly according to the package instructions** and **keep them submerged in water until you're ready to use them**.



Vertical
Stuffer



Jerky
Gun

What You Need

- **4 lbs ground Italian sausage**

- **10–12 feet natural hog casings** (32–38mm, ideal for sausage)
- **Vertical sausage stuffer** or **jerky gun**

Let's **stuff** the **jerky gun**

For this method, I'm using a **jerky gun**, but you can apply the same techniques if you're using a **vertical sausage stuffer**.

Step 1: Prepare the Sausage and Casing

1. **Load the jerky gun** by packing the ground sausage mixture into the tube using the plunger. Ensure it's tightly packed to minimize air pockets.
2. **Assemble the jerky gun**, attaching the **large stuffing tube**.
3. **Prepare the casings** by cutting them into **2-foot lengths**—this makes them easier to handle. **Keep the casings in water** until ready to use.
4. **Lubricate the stuffing tube** by wetting it with water.
5. **Slide the casing onto the tube:**
 - Hold the casing **about 4 inches from the tip** with your left hand.
 - Use your right hand to gently push the casing onto the tube.
 - Once the casing is fully on the tube, **tie a knot at the end**.

Step 2: Stuff the Sausage

6. **Slowly squeeze the jerky gun trigger** to start filling the casing.
7. **Control the casing as it fills:**
 - Hold the casing in your **left hand** as the sausage exits the gun.
 - Apply **gentle pressure** and **massage the casing** to evenly distribute the meat.
 - If air pockets form, stop and **massage the meat into the empty space** before continuing.
8. Once the casing is fully stuffed, **tie off the end**.

At this stage, you can **twist the sausage into links** or leave it as a continuous coil, depending on your preference.

Forming Sausage Links

1. **Measure and twist:** For each link, measure **4 inches** and twist the casing **8 times in one direction**.
2. **Alternate the twisting direction:** For the next link, twist **8 times in the opposite direction**.
3. **Repeat the process** until you've finished the entire sausage.

Don't worry if the links aren't perfectly even—**that's the beauty of homemade sausage!**

