

Swedish-style Potato Sausage

- 2 ½ lbs ground shoulder of pork
- 2 ½ lbs ground round of beef
- 6 medium size potatoes, ground
- 1 cup beef broth
- 2 onions, ground
- 1 teaspoon freshly ground black pepper
- 1 tablespoon salt
- 1 teaspoon allspice
- 1 teaspoon nutmeg
- 5 yards pork casing

Mix all the ingredients except the casing in a large bowl. The easiest way is to use the hands

Stuff the casing with the mixture, using a sausage stuffing attachment. Let the sausages set in the refrigerator overnight.

Next day over the sausages with cold water, bring to a boil and simmer gently one hour. Or place the sausages in a large roasting pan and roast them in a preheated 350 degree oven for one hour. The sausage is good hot or cold.