

Italian Sausage Marinade

This is not for marinading sausage!

I was thinking of grinding up some pork chops to make sausage when I thought, why not just marinate them so they taste like Italian sausage? A marinade is different from sausage seasoning so after some experimental tests I came up with this. It will make enough for 4 lbs of pork chops or country style ribs. Put everything through a blender and marinate for at least 4 hours. Grill on indirect heat.

- 2 Tablespoons fennel seed
- 1 Tablespoon anise seed
- 2 teaspoons red pepper flakes or 1 teaspoon cayenne
- 2 teaspoons black pepper
- 1 teaspoon dried oregano
- 1 teaspoon dried marjoram
- 3 (or 4 or 5 or 6 or 10) cloves garlic
- 4 Tablespoons soy sauce
- 3 Tablespoons red wine vinegar
- 3 Tablespoons olive oil
- 2 Tablespoons brown sugar
- 1 teaspoon onion powder
- 2 teaspoons salt

rinse blender with 1/4 cup red wine