

# THE UN-COOKBOOK

OF

## OUR FINAL FREEZER



# LOUKANIKO

# SAUSAGE

- \_\_\_ 6 POUNDS GROUND PORK
- \_\_\_ 4 POUNDS GROUND LAMB
- \_\_\_ 1 CUP RED WINE VINEGAR
- \_\_\_ 4 TABLESPOONS MORTON'S KOSHER  
STYLE
- \_\_\_ 3 LEEKS (COOKED/ROASTED/GROUND  
WITH AN 1/8" GRIND PLATE)
- \_\_\_ \*\*LEEKs SHOULD BE ROASTED AT 350  
DEGREES F WITH OLIVE OIL UNTIL  
COOKED THROUGH.
- \_\_\_ 2 TABLESPOONS GROUND CORIANDER
- \_\_\_ 2 TABLESPOONS DRIED OREGANO
- \_\_\_ 1 TABLESPOON DRIED THYME
- \_\_\_ 1/2 TEASPOON GROUND CLOVE
- \_\_\_ 2 TEASPOONS ORANGE OIL OR
- \_\_\_ 3 TABLESPOONS ORANGE ZEST