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*Fine Cooking, April/May 2009, page 75*



To sauté sausages, heat 2 tsp. oil in a large, preferably cast-iron, skillet over medium heat. Cook, turning as needed, until browned and cooked through, about 8 minutes for patties and 12 minutes for links.

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*Fine Cooking*, April/May 2009, pages 71, 72, and 73

A sausage maker's tool kit



Sharp chef's knife



Mixing bowls (1 small, 1 medium, 1 large)



Cast-iron skillet



Wood skewer



Ruler



Wire rack



Large rimmed baking sheet

For sources, see Where to Buy It



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To taste for seasoning, make a small patty of the sausage mixture and cook it in a small skillet over medium-low heat **5**. Taste and adjust the seasoning to your liking. If not shaping the sausages immediately, refrigerate until you're ready to proceed.

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