

011 SAUSAGES & PASTA (Bosch Attachments)

Bratwurst Sausage

1 lb. Beef stew

1 lb. Pork steak or butt roast, chunked

1 med. Onion

Put through meat grinder on largest holed disc available (#4)

Place mixture in bowl and add 1 ½ c. rolled oats, flour, or bread crumbs. Add to mixture with dough hook:

1 tsp savory

1 ½ tsp. Garlic salt

1 tsp marjoram

1 tbsp. salt

pepper to taste

fresh ground coriander

Mix for 30 sec. On speed One and put through sausage stuffer. Boil for 4 min. and then broil or fry or freeze.

Whole Wheat Pasta

2 c. Durham wheat milled on fine.

3 eggs

1 tbsp. oil

1/3 c. water

Place flour in mixing bowl. Add eggs and oil and start machine with kneading arm in place. Add water until dough is established (add more if needed). Let knead for 5 min. to make a stiff dough. Shape dough into 2 logs and chill for ½ hr. Put dough through pasta maker using flour to keep from sticking and hang one pasta rack or place on floured sheet. Dry or cook immediately.