

Chicken Jalapeno Basil Sausage

U.S.	Ingredient	Metric	Percent
2½ lb.	Chicken thighs, boned & skin	1135.0 g	
½ lb.	Pork fat	225.0 g	20.00
½ lb.	Jalapeño peppers, raw	225.0 g	20.00
½ cup	Sundried tomatoes chopped coarse	125.0 ml	11.00
½ cup	Apple juice concentrate	75.0 ml	6.50
¼ cup	Fresh garlic minced	30.0 g	2.60
½ cup	Basil, coarsely chopped	25.0 g	2.20
2½ tsp.	Salt	18.5 g	1.60
2 tsp.	White pepper	3.6 g	0.32
2 tsp.	Sage, ground	1.2 g	0.10
½ tsp.	Nutmeg, ground	1.2 g	0.10
½ tsp.	Allspice, ground	1.0 g	0.09
½ tsp.	Ginger, ground	0.8 g	0.07

4 lb.

← Totals →

1.8 Kg

This formulation is based on metric measures; U.S. measures are approximate!

Method:

1. Partially freeze the chicken meat and skin, grind through a ¼"-plate
2. Add the chicken and the salt to a sausage mixer and blend until the mixture is extreme sticky (about 4-5 minutes).
3. Add the remaining ingredients, including the pork fat (or use a "fat replacer" if you don't want to add any pork).
4. Stuff into 35-38 mm hog casings—(use largest sheep casings to avoid pork).
5. Tie into 7-inch links, hang and dry outer surface of the casings; a small fan helps!
6. Refrigerate overnight to develop and meld flavors; shelf life is 3 days in the refrigerator.
7. Best served grilled over *very low* heat; do not pierce—use tongs!



Len Poli

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Sonoma Mountain Sausage Company - Sonoma, California