

TONYS CHICKEN BREAKFAST SAUSAGE

U.S.	Ingredient	Metric	Percent
5 lb.	Chicken thighs	2268.0 g	
4 tsp.	Salt	30.0 g	1.32
3 Tbs.	Rice gel binder*	30.0 g	1.32
3 Tbs.	Onion powder	24.0 g	1.00
½ oz.	Dried mushrooms, ground	16.0 g	0.71
1 tsp.	Mustard	10.0 g	0.44
2 Tbs.	Parsley fresh minced	10.0 g	0.44
2 tsp.	Sugar	8.6 g	0.38
1 Tbs.	Garlic powder	8.4 g	0.37
½ tsp.	Pepper, ground	1.0 g	0.04
1 tsp.	Sage, ground	0.7 g	0.03
¼ tsp.	Allspice, ground	0.5 g	0.02
¼ cup	Wine, white	50.0 ml	2.20
	22 mm Sheep casings		
5 lb.	← Totals →	2.4 Kg	100%



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

* [Information](#)

Method:

1. Bone and chill the chicken thighs and skin to 40°F [4.4°C].
2. Grind the meat and skin through a small [1/4-inch or 4.5 mm] plate.
3. Add all the remaining ingredients and knead thoroughly to mix all the ingredients well.
4. Re grind through an ultra fine [1/8-inch or 3 mm] plate.
5. Stuff into sheep casings and tie off into 4-inch [10 cm] links.
6. Refrigerate several hours for the flavor to develop before use.



Tony Frakes – Santa Rosa, California
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 Sonoma Mountain Sausages

