

Asian Chicken Peanut Sausage

U.S.	Ingredient	Metric	Percent
3½ lb.	Chicken thighs with skin	1590.0 g	61.05
1½ cup	Peanuts, roasted-salted	360.0 ml	13.82
1 cup	Sticky or short grain rice	250.0 ml	9.60
¾ cup	Coconut milk	180.0 ml	6.91
3 Tbs.	Green onions, minced	45.0 g	1.73
¼ cup	Garlic, chopped	36.0 g	1.38
1 cup	Cilantro, chopped	35.0 g	1.34
4 tsp.	Salt	30.0 g	1.15
6 tsp.	Thai hot chili-garlic sauce*	30.0 ml	1.15
2 Tbs.	Brown sugar	22.0 g	0.84
1 Tbs.	Sesame oil*	15.0 ml	0.58
1 Tbs.	Black pepper	6.0 g	0.23
1 Tbs.	Galangal, ground	5.5 g	0.21
	28 mm Sheep Casings		



5½ lb. ← Totals → 2.6 Kg 100%

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

* Asian dark, toasted sesame oil; Rooster Brand hot sauce

Procedure:

1. Cook the rice in water and allow it to cool and refrigerate until needed.
2. Bone the chicken, reserve the meat, fat and skin and chill until partially frozen.
3. Grind the chicken, rice and peanuts through a small [¼" or 4.5mm] plate.
4. Add the salt, coconut milk and green onions to the meat and mix in very well.
5. Add remaining ingredients and mix until all is well dispersed.
6. Stuff into 28 mm sheep casings and tie off into 4-inch sausages.
7. Air-dry for a several hours until the casing are dry.
8. Grill slowly over charcoal fire.

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 Sonoma Mountain Sausage Company - Sonoma, California