

## Chicken Tarragon Sausage

U.S.	Ingredient	Metric	Percent
4½ lb.	Chicken thighs with skin	2050.0 g	86.0
½ lb.	Pork fat	225.0 g	9.5
¼ cup	Wine, white, semi-dry	50.0 ml	2.0
3½ tsp.	Salt	25.5 g	1.0
3 cloves	Garlic, fresh-minced	10.0 g	0.4
1 tbs.	Basil, fresh-minced	7.0 g	0.3
1 tsp.	Vinegar, Balsamic	5.0ml	0.2
¾ tsp.	Cure #1	4.5 g	0.19
1 tsp.	Tarragon, dried	3.0 g	0.13
2 tsp.	Parsley, fresh-minced	3.0 g	0.13
¾ tsp.	Mustard seed	2.5 g	0.10
½ tsp.	Pepper, white	1.2 g	0.05
¾ tsp.	Rosemary, dried	0.9 g	0.04
1/8 tsp	Allspice berries	0.3 g	0.01
	24 mm sheep casings		
<b>5 lb.</b>	<b>← Totals →</b>	<b>2.3 Kg</b>	<b>100%</b>



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

### Method:

1. Dice the pork fat and chicken skin; place it in the freezer to partially freeze.
2. Bone the thighs and place them in the freezer until they are partially frozen.
3. Grind chicken and pork fat together, using a fine disc.
4. Combine the salt and cure with the ground meat, mixing well so as to make the paste very sticky. Refrigerate for about 30 minutes.
5. Add the dry ingredients to a spice grinder and pulverize them.
6. Add all the remaining ingredients, plus the ground ingredients to the refrigerated meat and combine thoroughly.
7. Stuff into large sheep casings [24mm - "hot dog" size] and twist off into 6-inch links.
8. Refrigerate for several hours to allow flavors to develop before cooking.
9. Sausage can be refrigerated up to 5 days or they can be frozen, uncooked.

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