

Sun-Dried Tomato Sausage

U.S.	Ingredient	Metric	Percent
5 lb.	Chicken thighs and skin*	2270.0 g	87.30
4¾ oz.	Tomatoes, Sun-dried	135.0 g	5.19
5 tsp.	Salt	37.0 g	1.42
5 Tbs.	Basil, fresh	10.0 g	0.38
1 Tbs.	Black pepper, coarse	6.3 g	0.24
1 Tbs.	Tarragon, fresh	6.0 g	0.23
2 Tbs.	Garlic, roasted	6.0 g	0.23
1 Tbs.	Coriander, ground	5.0 g	0.19
½ cup	White wine, dry	125.0 ml	4.81
	Large sheep casings		0.00
			0.00
5 lb.	Totals →	2.5 kg	100%



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

* You can substitute turkey, if you wish

Method:

1. Bone and chill the chicken (or turkey) to almost freezing.
2. Grind meat and skin through a fine (4.5mm or 3/16-inch) plate.
3. Thoroughly mix the ground meat with the salt and set aside in the refrigerator for 1 hour.
4. Coarsely chop the basil, tarragon, garlic and tomatoes.
5. Mix all seasonings together with wine and then blend them into the ground meat.
6. Stuff into large sheep casings; tie off into 6-inch links.

Len Poli – Copyright © (All rights reserved)
Sonoma Mountain Sausage Company
Sonoma, California - September 2006