

Duck Sausage – European Style

Fresh Duck Sausage

U.S.	Ingredient	Metric	Percent
3 lb.	Duck meat	1360.0 g	58.495
2/3 lb.	Bacon, smoked	300.0 g	12.903
½ lb.	Pork fat	225.0 g	9.677
1 Tbs.	Salt	22.0 g	0.946
½ tsp.	Cure #1	4.0 g	0.172
1½ cup	Apricots, dried	250.0 g	10.753
½ cup	Pine nuts	75.0 g	3.226
¼ cup	Cognac	60.0 ml	2.581
1 Tbs.	Butter	15.0 ml	0.645
3 Tbs.	Chives, dried	3.0 g	0.129
1 tsp.	Garlic powder	3.0 g	0.129
1 Tbs.	Tarragon, Fresh	3.0 g	0.129
1 tsp.	Pepper, white	2.5 g	0.108
1 tsp.	Summer savory	1.5 g	0.065
½ tsp.	Nutmeg	1.0 g	0.043
5 lb.	← Totals →	2.5 Kg	

Note: I used metric weight/volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurement.



Method:

1. Remove the meat from bones and discard skin and fat; partially freeze the duck meat.
2. Freeze the pork fat and then grind through a fine plate; reserve until step 5.
3. Melt the butter in a sauté pan, add the pine nuts and sauté over low heat until they're lightly golden; set aside and allow them to cool.
4. Combine the apricots, bacon and raw, partially frozen duck meat; grind all through a quarter inch plate.
5. Mix together thoroughly along with the remaining ingredients, cover and refrigerate overnight.
6. Stuff the sausage into 30 mm hog casings, tied off at 5-inch intervals. Sausage may be used as a "fresh" sausage at this point.
7. **(Option)** Heat the sausage in a smoker after step 6 at 125°F for at least 2 hours to allow the surface to dry, then smoke for 2 hours at 160°F or until the sausage reaches 155°F internal. Air cool the links for at least 6 hours, then refrigerate overnight.

Smoked Duck Sausage ↑

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