

Grizzly Island Duck Sausage

U.S.	Ingredient	Metric	Percent
4 lb.	Duck breasts, wild	1820.0 g	75.00
1 lb.	Pork fat	455.0 g	20.00
5 Tbs.	Cranberries, dried	45.0 g	1.88
5 tsp.	Salt	36.5 g	1.50
1 Tbs.	Pepper, Red, flakes	7.0 g	0.29
1 tsp.	Cure #1	6.0 g	0.25
1 Tbs.	Fennel, seeds	6.0 g	0.25
2 tsp.	Garlic Powder	6.0 g	0.25
2 tsp.	Sausage Phosphates	6.0 g	0.25
2 tsp.	Pepper, black	4.0 g	0.17
2 Tbs.	Parsley, flat leaf	1.5 g	0.06
¼ tsp.	Clove, ground	0.5 g	0.02

5¼ lb. ← Totals → 2.4 Kg 100%

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



Method:

1. Grind the duck breasts (skinless if you prefer) through the 3/8" (10mm) plate.
2. Grind the pork fat through the fine (4.5mm) plate.
3. Chop the parsley to a mince; add crushed fennel seeds and red pepper flakes to the parsley.
4. Place the remaining ingredients into a coffee grinder or spice mill and pulverize them all.
5. Add the powdered spices and parsley mixture to the ground meats and mix well.
6. Stuff in 35mm hog casings and tie off into 5-inch links.
7. Air dry at room temperature until the casing is perfectly dry; then grill
8. Refrigerate or vacuum pack the remaining sausages.

**Glenn Shapley/Len Poli – Sonoma, California
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