Qatari Lamb sausage – Inspired from the Qatari people kitchen traditions.

| U.S. | Ingredient | Metric | Percent | Spice blend | |
|---------------------|-------------------------|----------|----------------|-------------------|--------|
| 5 lb. | Lamb 60% lean/40% fat | 2268.0 g | 88.0 | Black cardamom | 2.0 g |
| ½ cup | Onion, fresh minced | 68.0 g | 3.0 | Cayenne chili | 2.3 g |
| ¹⁄₄ cup | Cooked rice, mashed | 45.4 g | 2.0 | Cinnamon (Cassia) | 2.0 g |
| 1 1/3 oz. | Spices blend | 38.6 g | 1.7 | Cloves, whole | 3.0 g |
| $4\frac{1}{2}$ tsp. | Salt | 34.0 g | 1.5 | Coriander, seed | 4.0 g |
| 1/3 cup | Non fat dry milk | 22.7 g | 1.0 | Cumin seed | 4.0 g |
| 2 Tbs. | Rose water | 22.7 ml | 1.0 | Fennel seed | 3.0 g |
| 1 tsp. | Tomato paste | 22.7 g | 1.0 | Ginger | 6.0 g |
| 2 tsp. | Date palm paste, mashed | 13.6 g | 0.6 | Nutmeg | 3.0 g |
| 1 Tbs. | Coconut milk | 11.3 g | 0.5 | Pepper black | 6.3 g |
| | Sheep casings | | | Turmeric | 3.0 g |
| 5 ½ lb. | ← Totals → | 2.4 Kg | 100 % | | 38.6 g |

This formulation is based on metric measures or percentages; The U.S. measures are only approximations!

Method:

- 1. Weigh out *spice blend* ingredients and pulverized them. [this amount is sufficient for 5 pounds of sausage]
- 2. Cut the meat and fat into small cubes and partially freeze.
- 3. Grind them through an extra-fine [3mm] plate; mix in the salt and regrind through the same plate.
- 4. Process in a food processor to emulsify the meat into a smooth batter-add the chilled rose water for lowering down the temperature during emulsification.
- 5. Add the remaining ingredients and continue processing to incorporate the materials into the emulsion
- 6. Stuff, as you would hot dogs, [you may add some phosphate for water holding capacity] into sheep casings.
- 7. After stuffing, tie the sausages into 15 cm [6-inches] long individuals and hang them to dry out for 6 hours minimum.
- 8. These sausages are served gently grilled [to avoid splitting] to an internal temperature of 70° C (158°F).

Recipe by:

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