

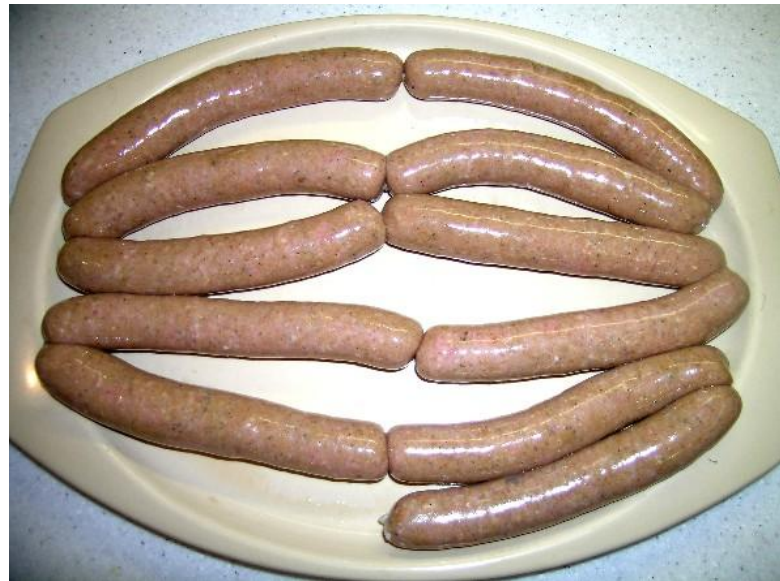
Qatari Lamb sausage – Inspired from the Qatari people kitchen traditions.

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
¼ cup	Cooked rice, mashed	45.4 g	2.0	Cinnamon (Cassia)	2.0 g
1 ⅓ oz.	Spices blend	38.6 g	1.7	Cloves, whole	3.0 g
4½ 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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