

BURMESE CURRY CHICKEN SAUSAGE

Ingredients:

4 lbs. boneless chicken thighs (w/skin)
2 tbsp. pureed Garlic (fresh)
1 tsp. Garlic powder
3 tbsp. pureed Ginger
2 tsp. Ginger powder
3 tsp. ground white pepper
4 tsp. ground Coriander seed
1 tsp. Cayenne powder (more if you like it HOT!!)
1/3 cup dark soy sauce
1/4 cup unsalted chicken broth
1 tsp. Prague powder #1 (cure #1)
2 tsp. Amesphos*
4 tbsp. brown sugar (dark or light)
1/3 cup chopped Cilantro
1/2 cup Rusk (or zwieback crumbs)



Method:

Keep the meat very cold or near frozen, grind the thighs and skin through a medium (3/8") plate and return to refrigeration. Combine all the spices, soy sauce, broth and sugar except the Rusk. Stir the spice slurry and Rusk into the coarse ground chicken well, and return to refrigeration for 1 hour to overnight. Grind the spiced chicken batch through a fine plate (3/16" or 1/4") and stuff the meat paste into 32 mm hog casings, or 20-29 mm sheep casings twisting off at 6" links. Hang to dry for an hour (with a fan) then refrigerate. To store long term: freeze individual links spread out on a cookie sheet and then vacuum pack to prevent freezer burn. Do not thaw under vacuum; pierce the vacuum bag or juice will be pulled out of the sausage. Grill on low heat taking care not to pierce the skin while cooking. I like these served on a bun with roasted onion and pepper.

*[Amesphos](#) (Combination of: Sodium Tripolyphosphate; Sodium Pyrophosphate and Sodium Hexametaphosphate) is optional, but helps with texture a juice retention.

Len's note: You can substitute [Brine Pumping Phosphate\(11b\) 450 Super Phosphate](#) from Butcher-Packer.com or [Super Sodium Tripolyphosphate](#) from Allied-Kenco.com or similar if you have them!



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