

Qatari Chicken Sausage

These sausages are inspired from the Qatari people's kitchen traditions

U.S.	Ingredient	Metric	Percent	Spice Blend	
5 lb.	Chicken meat (thigh) ground	2268.0 g	83.3	Anise seed	1.8 g
½ stick	Butter 3%	68.0 g	3.0	Bay leaves	1.8 g
½ cup	Onion, small cubed 3%	68.0 g	3.0	Cardamom seed, green	2.2 g
¼ cup	Rice, cooked-mashed 2 %	45.4 g	2.0	Cayenne chili	2.2 g
1 ⅓ oz.	Spices blend 1.7%	38.6 g	1.7	Cinnamon (Cassia)	2.2 g
4 ½ tsp.	Salt 1.5%	34.2 g	1.5	Cloves, whole	3.2 g
5 cloves	Garlic, fresh pressed 1%	22.7 g	1.0	Coriander seed	4.2 g
1 tsp.	Tomato paste 1%	22.7 g	1.0	Cumin seed	4.2 g
2 Tbs.	Rose water, chilled 1%	22.7 ml	1.0	Ginger	4.2 g
1/3 cup	Non fat dry milk 1%	22.7 g	1.0	Lime peel, dried	2.0 g
2 tsp.	Dates, dried-mashed 0.6%	14.0 g	0.6	Mace	3.2 g
1 Tbs.	Coconut milk 0.5%	11.5 g	0.5	Peppercorns, black	4.2 g
1½ tsp.	Sodium phosphates [Opt.]	5.0 g	0.2	Turmeric	3.2 g
1 Tbs.	Red chili flakes	2.3 g	0.1		
	Large sheep casings				
5¾ lb.	← Totals →	2.6 Kg	100%		

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. Bone the thighs and cut the meat and skin into small pieces 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 and fat (skin) into a smooth batter; increase the amount of butter if using skinless thigh meat; 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 long [6-inches] individuals and hang them to dry out for 6 hours minimum-care should be taken in handling, since these sausages are very fragile.*
8. There are several cooking options-in all cases the internal temperature should reach 70°C (158°F).
 - a) The sausages can be served as is, gently grilled [to avoid splitting].
 - b) The sausages can be poached gently (they are fragile) in 74°C (165°F) water.
 - c) The sausages can be oven or smokehouse (no smoke) cooked at 74°C (165°F).

* Note: The drying period is only for flavor development and drying up the liquids a bit, you can hang more than 6 hours like in Makanek and Soojookh stores in Lebanon but you will lose too much weight and as a butcher I prefer a 6 hours drying period for taking off some water and then storing them in the refrigerator to develop full flavor.



Fresh Sausage



Poached Sausage



Oven-cooked Sausage

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