

Greek Turi (Cheese) Sausage - Another variation of Fresh Loukaniko

U.S.	Ingredient	Metric	Percent
5 lb.	Lamb shoulder	2270.0 g	89.00
¼ lb.	Feta cheese, crumbled	100.0 g	9.00
5 tsp.	Salt	36.0 g	1.40
1 Tbs.	Garlic, dried, granules	13.0 g	0.50
1 Tbs.	Oregano, dried	4.5 g	0.18
2 tsp.	Pepper, black ground	4.2 g	0.16
1 Tbs.	Orange zest	4.0 g	0.16
1½ tsp.	Anise, seed, ground	3.0 g	0.12
1 Tbs.	Parsley, minced	3.0 g	0.12
1 tsp.	Coriander, ground	2.0 g	0.08
	Large sheep casings		

5¼ lb. ← Totals → 2.4 Kg 100%

NOTE: This formulation is based on metric measures; U.S. measures are approximate!



Method:

1. Cube the lamb and partially freeze.
2. Grind through a ¼-inch (6.5mm) plate.
3. Add the remaining ingredients except for the cheese, mixing them in well.
4. Gently fold in the crumbled feta cheese, being careful not to mash it too much.
5. Stuff into casings and tie off into 6-inch links.
6. This sausage is best when grilled over smoky coals.

Len Poli - Sonoma Mountain Sausage Company, Sonoma, California
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