

Chicken-Basil Sausage

U.S.	Ingredient	Metric	Percent
4¾ lb.	Chicken thighs & skin	2150.0 g	93.3
½ cup	Fresh garlic	60.0 g	2.6
⅔ cup	Basil, coarsely chopped	40.0 g	1.7
4 tsp.	Salt	30.0 g	1.3
1 Tbs.	White pepper	7.2 g	0.31
1 tsp.	Cure #1	6.0 g	0.26
1 tsp.	Sodium polyphosphate	3.8 g	0.16
½ tsp.	Monosodium glutamate	2.3 g	0.10
1 tsp.	Nutmeg	2.2 g	0.10
2 tsp.	Sage	1.5 g	0.07
½ tsp.	Allspice	1.0 g	0.05
	32 mm hog casings		



5 lb. ← Totals → 2.3 Kg 100.00

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

Method:

1. Bone the chicken thighs, cut in chunks retaining the skin.
2. Partially freeze the chicken, and then grind through a ¼" (6.5mm) plate.
3. Combine the salt, cure, phosphate, and MSG; mix it into the ground chicken until the whole mass becomes quite sticky--important!
4. Mix in the pepper, nutmeg, sage and allspice into the meat.
5. Pass the garlic cloves through a garlic press and add to the meat, mixing it in very well.
6. Roll up the basil leaves and slice into thin strips, then chop the strips coarsely; add them to the chicken and blend in well.
7. Stuff the sausage paste into hog casings and tie off into 5-inch [12cm] links.
8. Refrigerate for at least 24 hours to even out the flavors.
9. Grill or fry as desired.

**Len Poli – Copyright © August 2007 (All rights reserved)
Sonoma Mountain Sausage Company - Sonoma, California**