

Lamb Sausage

with Rosemary, Fig, and Pu-erh Spice Tea

This lamb sausage combines the rich flavors of lamb with the sweetness of figs and the aromatic notes of rosemary. The addition of Pu-erh Spice tea enhances the depth of flavor, making it a unique and delicious sausage.

PREP TIME: 20 minutes

TOTAL TIME: 35 minutes

COOK TIME: 15 minutes

1 lb ground lamb
1/4 lb ground pork
1/4 C dried figs, chopped
1/4 C fresh rosemary, chopped
1 t salt

1/2 t black pepper
1/2 t garlic powder
1/2 t onion powder
1/4 C brewed Pu-erh Spice tea, cooled

COMBINE INGREDIENTS: In a large bowl, mix the ground lamb, ground pork, figs, rosemary, and all the spices until well combined. Stir in the brewed Pu-erh Spice tea.

SHAPE SAUSAGES: Form the mixture into patties or logs, depending on your preference.

COOK SAUSAGES: Heat a skillet over medium heat. Add the sausages and cook for about 7-8 minutes on each side, or until fully cooked through and golden brown.