

Duck Sausage

1 3/4 lb Duck Meat (or Goose Meat)
1 1/2 lb Pork Belly (or fatty pork shoulder)
2 T Kosher Salt
2 T Fresh Sage (chopped)
1 T Black Pepper (ground)

2 t Caraway Seed
1/4 C Ice Water
1/4 C Malty Beer (dark, chilled)
1 T Lapsang Souchong Tea (ground)
15 feet Hog Casings

PREPARE THE MEAT: Cut the duck meat and pork belly into small pieces.

MIX THE SPICES: Combine the salt, sage, black pepper, caraway seed, juniper berries, and ground Lapsang Souchong Tea with the meat.

GRIND THE MEAT: Grind the seasoned meat using a coarse grinder.

ADD LIQUID: Mix in the ice water and beer.

STUFF THE SAUSAGE: Stuff the mixture into hog casings and twist into links.

DRY CURE (OPTIONAL): Hang the sausages in a cool, dry place for several weeks until they harden. (This can be done in a refrigerator. Having a dedicated refrigerator is ideal, as you won't disrupt the temperature as frequently as if stored in your kitchen refrigerator.

NOTE: To stuff the sausage into casings, first soak the casings in warm water for about 30 minutes. Rinse the inside of the casings by running water through them. Attach a sausage stuffer to your grinder or use a standalone stuffer. Slide one end of the casing onto the stuffer nozzle, leaving a few inches hanging off the end. Tie a knot at the end of the casing. Feed the sausage mixture into the stuffer and gently fill the casing, being careful not to overstuff. Twist the filled casing into links of your desired length.