

Crab and Scallops Sausage

with Dried Apricots

1 lb Crab Meat (picked over for shells)
1 lb Sea Scallops
1 lg Egg White
1 C Heavy Cream
2 † Kosher Salt
1/4 † Black Pepper

½ C Dried Apricots (chopped)
1 sm Green Bell Pepper (diced)
1 T Fresh Tarragon (chopped)
1 T Apricot Green Tea (ground)
15 feet Hog Casings

PREPARE THE CRAB: Pick through the crab meat to remove any shell fragments.

PREPARE THE SCALLOPS: Puree the scallops with the egg white in a food processor.

ADD CREAM AND SEASONING: With the processor running, slowly add the cream, salt, black pepper, and ground Apricot Green Tea.

MIX WITH CRAB AND APRICOTS: In a bowl, combine the scallop mixture with the crab, chopped dried apricots, green bell pepper, and tarragon, folding them in gently but evenly.

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

COOK THE SAUSAGES: Poach the sausages in simmering water until they reach an internal temperature of 155°F.

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.