

Chicken Sausage

with Apple, Sage, and White Peony Tea

This chicken sausage combines the sweetness of apples with the earthy flavor of sage and the subtle notes of white tea. It's a perfect blend of flavors for a light and delicious sausage.

PREP TIME: 20 minutes

TOTAL TIME: 35 minutes

COOK TIME: 15 minutes

1 lb ground chicken breast

1 † salt

1/4 lb ground pork

1/2 † black pepper

1 apple, peeled and finely chopped

1/2 † garlic powder

1/4 C crumbled chevre (goat cheese)

1/2 † onion powder

1/4 C fresh sage, chopped

1/4 C brewed White Peony tea, cooled

COMBINE INGREDIENTS: In a large bowl, mix the ground chicken, ground pork, apple, chevre, sage, and all the spices until well combined. Stir in the brewed White Peony 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.