

# Moroccan-Spiced Lamb Sausage

## with Pu-erh Spice

This Moroccan-spiced lamb sausage is packed with bold flavors and textures. The addition of nuts and dried fruits provides crunch and creaminess, making it a unique and delicious option. The inclusion of Pu-erh Spice tea enhances the depth of flavor.

**PREP TIME:** 20 minutes

**TOTAL TIME:** 35 minutes

**COOK TIME:** 15 minutes

1 lb ground lamb  
1/4 lb ground pork  
1/4 C chopped pistachios  
1/4 C chopped dried apricots  
1 t salt  
1 t ground cumin  
1 t ground coriander  
1/2 t ground cinnamon  
1/2 t ground paprika

1/2 t ground cayenne pepper  
1/2 t garlic powder  
1/2 t onion powder  
1/4 t ground allspice  
1/4 t ground nutmeg  
1/4 C chopped fresh cilantro  
1/4 C chopped fresh mint  
1/4 C brewed Pu-erh Spice tea, cooled

**COMBINE INGREDIENTS:** In a large bowl, mix the ground lamb, ground pork, pistachios, dried apricots, 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.