

Seafood Sausage

with Lemon and Dill

1 lb Shrimp (peeled, deveined, and roughly chopped)
1 lb Sea Scallops
1 lg Egg White
1 C Heavy Cream
2 t Kosher Salt

¼ t Black Pepper
1 sm Lemon (zested and juiced)
1 T Fresh Dill (chopped)
1 T Honey Ginger Chamomile Syrup tea (ground)
15 feet Hog Casings

PREPARE THE SHRIMP: Roughly chop the shrimp.

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, lemon zest, lemon juice, and ground Honey Ginger Chamomile Syrup tea.

MIX WITH SHRIMP AND DILL: In a bowl, combine the scallop mixture with the shrimp and dill, 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.