

Crab Sausage

1 lb Fresh Jumbo Lump Crab meat
1 sm Red Bell Pepper (seeded and finely diced)
1 sm Yellow Bell Pepper (seeded and finely diced)
1 T Fresh Garlic (finely chopped)
2 Jalapeno Peppers (finely chopped)
1/3 C Fresh Cilantro Leaves (chopped)

1/3 C Mayonnaise
1 C Fresh White Breadcrumbs
3 T Old Bay Seasoning
1 † Salt
1 † Black Pepper
1 T White Peach tea (ground)
15 feet Hog Casings

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

MIX THE INGREDIENTS: Combine the crabmeat, red and yellow bell peppers, garlic, jalapenos, cilantro, mayonnaise, breadcrumbs, Old Bay seasoning, salt, black pepper, and ground White Peach tea in a large bowl. Mix well.

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.