



## Roasted Garlic and Feta Chicken Sausage Recipe

### Ingredients

- 3 small heads garlic
- 1 tablespoon olive oil
- 4 pounds pounds skin on, boneless chicken thighs, cubed
- 250g feta cheese, crumbled, divided
- 1/4 cup finely chopped shallots
- 2 tablespoons finely chopped fresh oregano
- 2 tablespoons kosher salt
- 1 tablespoon freshly ground black pepper
- 2 tablespoons red wine vinegar, chilled
- 2 tablespoons juice from 1 to 2 lemons, chilled

Natural hog casings, soaked in lukewarm water for at least 30 minutes and rinsed

### Directions

1. Preheat oven to 180°C. Cut top quarters off of heads of garlic. Place garlic cloves, cut side down, in center of a sheet of aluminium foil and drizzle with olive oil. Seal foil and place directly on oven rack. Cook until cloves are browned and very soft, about 20 minutes. Remove from the oven, let cool for 10 minutes, then squeeze cloves out of the skin into a small bowl.
2. Combine garlic, chicken, 1/2 of the feta cheese, shallots, oregano, salt, and pepper in a large bowl. Chill until ready to grind.
3. Grind the mixture through a meat grinder, fitted with small die, into a bowl set in ice.
4. Using paddle attachment of a standing mixer, mix on low speed for 1 minute. Add remaining feta, vinegar, lemon juice, increase speed to medium, and mix until liquid is incorporated, about 1 minute more.
5. Form a small sausage patty; place rest of sausage mixture in refrigerator. Cook patty in a small frying pan over medium-high heat until cooked through. Taste and adjust seasonings of sausage if necessary.
6. Stuff sausage into hog casings and twist into 6-inch links. Refrigerate until ready to cook.