



CHIANG MAI SAUSAGE

The Upland Cook : Sausage series

THE UPLAND COOK



Easy



60 minutes



Dinner / Lunch



12 sausages

During our trip to Thailand, we discovered the delightful Chiang Mai sausage, a true gem of Thai culinary tradition. This sausage boasts a rich history, blending indigenous flavors with influences from neighboring regions. Its unique blend of spices and herbs perfectly complements wild game meats, resulting in a harmonious fusion of flavors. Our experience with this sausage exemplifies the beauty of cultural exploration through food, showcasing how tradition and innovation can intertwine to create culinary masterpieces.

INGREDIENTS

500 g/1.1lbs of wild game

500 g/1.1lbs of pork with 75-85% fat

The goal is to have between 30-40% final fat in your mixture of birds and pork

15 ml /1 tbsp of salt

15 ml/1 tbsp of galangal

30 ml/2 tbsp of fresh coriander

30 ml/2 tbsp of fish sauce

7 green onions or French shallots

30 ml/2 tbsp of chopped lemongrass

10-15 Kaffir lime leaves

5-6 garlic gloves

5-10 Thai chilies

1. Grind the meat of using the coarse plate

2. Prepare the seasoning.

3. In a blender, add the salt, galangal, coriander, fish sauce, green onions, lemongrass, lime leaves, garlic, and chilies.

Pulse for 10-15 seconds.

Add a little water.

Pulse for an additional 30 seconds to form a semi-liquid paste.

4. Combine the meat, and the rest of the ingredients.

5. Refrigerate for 24 hours.

6. Soak the casings 2 hours before using them. Run water inside them to completely desalt.

7. Stuff the sausages.

