

El DuckO's "Paint Chip Sausage" Colorful Version of Greek Turkey & Feta Sausage

Here's that "**Paint Chip Sausage**" recipe that I promised. Those of you who are literal minded (you know who you are) should use paint chips in place of the vegetables and "secret blend of herbs and spices" listed here. Don't worry about density differences between paint chips and spices. If you choose lead-based paints, soon it won't matter anymore.

This is based on a Rytex Kutas recipe called "Greek Turkey Sausage." My copy of his book is in storage at the moment, but I've scribbled the reference down as "Great Sausage Recipes & Meat Curing, 4th ed." p.183. (Don't never, ever, agree to selling your house without thinking things like storage issues through.) You'll like this one if you like Greek food. ...or not. We do.

It's a fresh sausage, so the usual cautions and precautions apply - keep it cold, stuff in the usual 22-24 mm size hog casing, cook thoroughly before eating, eat or freeze within four days, do not pass "GO," do not collect \$200. (We're still mad at Hasbro for doing away with the "iron" token in their Monopoly game. What's next? ...the "sausage grinder" token?)(Oh. Wait. That's a little "cannon.")

Enjoy. This has been scaled so that you can buy a 1# package of ground turkey at the supermarket. In my experience, few commercial ground turkeys take to the air like wild turkeys do, so you should be good with ground commercial turkey.

You will note a colorful addition to the meat - the green spinach and cilantro, the yellow garlic, the black (unless you use red/green/black mix) peppercorns, the white feta cheese, the yellow feet and beaks and skin and other unmentionables found in commercial ground turkey. These are a metaphor for paint chips. (Be sure and look up the word "metaphor" before you use real paint chips. Otherwise, please designate me as the beneficiary on your life insurance policies.) For added realism, finely chop the spinach and crush, rather than grind, the peppercorns, to achieve an approximation of paint chip size.

The recipe (in all its glory):

Rytex Kutas' "Greek Turkey Sausage."

- 7 oz (190 gm) ground pork (80/20 mix)
- 1 lb (450 gm) ground turkey (25% or so fat)
- 13 gm salt (gives 1.5% salt in the batch)
- 50 ml ice water (dissolve the salt in this)
- 100 gm Feta cheese (goat milk preferred)
- 15 gm white onion, chopped and rinsed
- 2 gm garlic, sliced to resemble paint chips, rinsed
- 2.2 gm peppercorns (mixed colors), crushed, not ground
- 1/2 gm cilantro leaf, chopped to paint chip size
- 1/2 gm oregano leaf, chopped to paint chip size
- 1/2 gm anise seed (better grind this one)
- 18 gm spinach, chopped to paint chip size

Eat this. Enjoy. Then ponder life's burning question:

Why is it spelled "turkeys" instead of "turkies" ?

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