

Lamb Masala Sausage

<http://www.bonappetit.com/recipe/lamb-masala-sausage>

Edited article from Bon Appétit Magazine, based on a recipe from “The Meat Hook” in Brooklyn, NY



Christopher Testani

- 1 4-lb. skinless, boneless lamb shoulder
- 30 grams* kosher salt
- 2 tablespoons smoked paprika
- 1 tablespoon garam masala
- 2 teaspoons ground turmeric
- 1 teaspoon cayenne pepper
- 3 tablespoons finely grated peeled ginger
- 1 tablespoon finely grated garlic
- ½ cup finely chopped fresh cilantro
- 2 29–32-mm-diameter natural hog casings

Chill all grinder parts, including die with ¼” holes. Cut meat into 1” cubes. Chill meat in freezer until firm but not frozen.

Combine salt, paprika, garam masala, turmeric, and cayenne in a small bowl; set spice mixture aside. Grind lamb. Add ginger and garlic to meat and mix gently to begin to distribute, about 20 seconds. Sprinkle spice mixture evenly over lamb and knead about 1 minute. Add cilantro and mix gently to distribute, about 20 seconds, then add 3 Tbsp. cold water. Knead until mixture holds together and is very stiff (it will spring back when pressed), about 1 minute. (Don’t overmix or sausage will be crumbly.)

Cook a small test patty in a small skillet over medium-low heat until meat is cooked through, about 4 minutes per side. Let rest 2 minutes. Eat.

Flush casing. Stuff firmly. Prick air bubbles with sausage pricker. Tie off casing, make 6” links. Chill sausages to dry out casings, at least 12 hours. Separate links if desired.

Recipe by The Meat Hook

Photograph by Christopher Testani