

# Bass Sausage



## Ingredients

- 2lb boned/skinless bass fillets, chilled
- 2 tsp kosher salt
- 2 large eggs
- 2 TB crushed ice
- 2 TB water
- 1 TB hot pepper flakes
- 1 tsp black pepper
- 1 tsp ground ginger
- 1 tsp garlic powder
- 1/8tsp ground coriander
- 4-5 hog casings

## Info

- **Prep:** 1 hour
- **Cook:** 20 min
- **Serves:** 6 sausages
- [Source](#)

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## Directions

1. Grind fish on coarse into a large bowl
2. Add salt to fish. Mix until distributed, let sit 10 minutes.
3. Add eggs, ice and water, mix until distributed. Add rest of spices, mix until distributed.
4. Cook a small amount and adjust seasoning as desired
5. Stuff sausages into casings

6. Simmer water in a large pan, poach sausages for 15-20 minutes, until internal temp is 180F.
7. Transfer sausages to ice water, and let stand until they reach 70F internal temp. Refresh cold water as necessary to cool them.
8. Bring pan to boil. Cook for 1 minute to tighten casings. Drain and let cool completely, then wipe dry and freeze.

[sausagemaking](#), [sausage casings](#), [fish](#), [bass](#), [eggs](#), [ginger](#)

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