

Duck Sausage



Ingredients

- * 1.5lb untrimmed boneless/skinless duck breast, chilled
- * 8oz untrimmed boneless/skinless chicken thighs
- * 1/4c strawberry (or other) preserve)
- * 2TB finely minced dried cherries
- * 1TB fresh thyme
- * 1TB fresh chives
- * 2tsp orange zest
- * 2tsp kosher salt
- * 1 tsp black pepper
- * 1 tsp garlic powder
- * 1/4c water or other
- * 4-5 feet hog casings

Info

- **Prep:** 1hr
- **Cook:** 12 min
- **Serves:** 6x6" sausages
- [Source](#)

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Rate



Directions

1. Cut duck breast and thicken thighs into pieces small enough to fit into grinder, keeping them separate. Use coarse plate, grind into cold bowl. Use fine plate for chicken, into same bowl
2. Add preserves, cherries, spices, and herbes, salt to meat. Mix until seasonings distributed, and water and mix until it holds together on a spoon (90s on kitchenaid)

3. Saute a piece and adjust seasonings if necessary.
4. Stuff links

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