

French Chanterelle Sausage



Ingredients

- 1kg, pork shoulder, 20 to 25% fat
- 13g non-iodized salt (European recipe: 7g salt and 7g curing salt)
- 1g Cure #1
- 2g white pepper
- 1g mace
- 3g finely chopped or pressed garlic (2-4 cloves)
- 250g chanterelles (8oz)
- 10g parsley (4TB)
- Juice from ½ lemon
- 100ml water
- 30g unsalted butter (2TB)

Info

- **Prep:** 30
- **Cook:** 60
- **Serves:** ??
- [Source](#)

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Rate



Directions

1. Wash and trim the mushrooms and dice into about 8mm pieces. - Combine the water, lemon juice and butter and bring to a light boil. Add mushrooms and simmer for 8 minutes. Cool the mushrooms in the liquid to refrigerator temperature.

2. 2. Wash the parsley and blanch for a few seconds in boiling water. Drain the parsley, immerse in ice cold water, pat dry and chop. Place in fridge with mushrooms.
3. 3. Cut the lean meat into large cubes and the fat meat into smaller cubes. Mix the seasonings into the meat and distribute evenly.
4. 4. If making a small amount, grind the lean and fat meat with the 7mm plate. If making a larger amount, grind the fat with the 6mm and the lean with the 8mm.
5. 5. Drain off about half the liquid from mushrooms and add along with the parsley to the ground meat. Mix well, until a the meat stick to your open palm.
6. 6. Stuff into medium diameter pork casings, 34-36mm.
7. 7. After allowing to set in the fridge for a few hours, freeze the sausages if not consuming within two days.
8. 8. You also have the option to poach the sausages for 10 minutes in 80C water then finish the cooking on the grill or give it some sizzle to brown in a pan.

[sausage](#), [sausagemaking](#), [chanterelles](#), [mushrooms](#), [pork](#), [pork shoulder](#), [curing salt no1](#), [white pepper](#), [garlic](#), [parsley](#), [lemon](#), [butter](#)

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Last update: **2024/01/07 13:33**

