



CHICKEN HARISSA SAUSAGE

S O T E R
VINEYARDS

CHICKEN HARISSA SAUSAGE

2.2 kg Boneless, skinless chicken thighs,
large dice

1 kg Pork fat, large dice

50 g Salt

7 g #1 Curing salt

140 g Roasted red chilis (Bell for mild,
Fresno for spicy), deseeded, no skin

20 g Garlic cloves

80 g Nonfat milk solids

4 g Coriander, ground

7 g Black pepper, ground

13 g Yellow mustard seed

1. For kitchens without a meat grinder:

- Use 1.5 kg ground pork and 1.5 kg ground dark meat chicken.
- Place all remaining ingredients in a food processor and pulse until a paste forms.
- Mix the paste with the ground meats until well combined.

2. For kitchens with a meat grinder:

- Combine all ingredients in a large container.
 - Cover and refrigerate overnight.
 - The next day, grind the mixture using a meat grinder with a medium cutting die.
3. Stuff the mixture into natural pork casings or shape into patties.
 4. Pan sear or grill until the internal temperature reaches 165°F (74°C).