

Apple Chicken Sausage

Swick

Makes 4 lbs | Serves 12 | Active Time: 1 hour 15 minutes | Total Time: 2 hours

Step 1: Preparing the Chicken

- 2 tsp kosher salt
- 2 tsp poultry seasoning
- 1 tsp black pepper, ground
- 1/2 tsp sage, fresh
- 1/2 tsp rosemary, freshly chopped
- 1/8 tsp nutmeg, ground
- 4 lb chicken breast

Combine salt, poultry seasoning, black pepper, sage, rosemary and nutmeg and set aside.

Cut the chicken into cubes for grinding. Toss with the spice mix to coat evenly.

Store the mixture in a covered container in the freezer for at least 30 minutes.

Step 2: Grinding the Chicken

- 3 each egg whites
- 1 c panko breadcrumbs
- 2 c apples, peeled and cored, small dice

Grind the mixture through a medium plate.

Add the egg whites, breadcrumbs and apples to the ground meat and mix with a paddle attachment until the texture is uniform, about 2 minutes.

Step 3: Preparing a Test Patty

Make a test patty and cook over medium-low heat. Taste the sausage and adjust the salt and flavorings, as desired.

Step 4: Stuffing and Linking the Sausages

Stuff the mixture in hog or collagen casing.

Twist into 5 oz links or as desired.

Refrigerate or freeze until ready to cook.