

Merguez

Swick

Makes 5 lbs | Serves 24 | Active Time: 1 hour 30 minutes | Total Time:

Chef's Notes

1. Roasted bell peppers

To roast bell peppers, place them on an open flame of a gas stove, on a very hot grill, or under the broiler. Rotate them until the skins are evenly charred. Place them in a bowl and cover with plastic wrap or a tight-fitting lid for about 30 minutes.

Remove the charred skin with a towel, cut the peppers in half and remove the seeds and core. Dice for the recipe.

Step 1: Preparing the Meat

- 3 tbsp (40 g) kosher salt
- 2 tsp (5 g) sugar
- 1 tsp (2 g) hot chile flakes
- 2 tbsp (18 g) garlic, minced
- 1 1/2 c (175 g) roasted red peppers, small dice
- 1 1/2 tsp (5 g) black pepper, ground
- 2 tbsp (16 g) Spanish paprika
- 2 tbsp (16 g) fresh oregano, minced
- 4 lb boneless lamb shoulder
- 1 lb pork fatback

Combine the salt, sugar, chile flakes, garlic, bell peppers, black pepper, paprika and oregano and set aside.

Cut the lamb and fat 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 Meat

- 1/4 c (60 ml) dry red wine, chilled
- 1/4 c (60 ml) ice water

Grind the mixture through a small plate.

Add the wine and water 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.

Chill the sausage in a covered container in the refrigerator until you're ready to stuff and link the sausage.

Step 4: Stuffing and Linking the Sausages

- 20 feet (6 meters) sheep casings Stuff the mixture in sheep casing.
Twist into 10" (25 cm) links.
Refrigerate or freeze until ready to cook.