

Seafood Sausage

Swick

Makes 5 lbs | Active Time: 1 hour 30 minutes | Total Time: 2 hours

Chef's Notes

To cook these delicate sausages, poach in 170°F (77°C) stock to an internal temperature of 135°F (55°C).

Alternatively, if you don't have casings, form the mixture into a cylinder using plastic wrap, twist and tie the ends tightly, and poach in water.

Step 1: Preparing the Seafood

- 2 tsp kosher salt
- 2 tbsp Old Bay Seasoning
- 1 1/2 lb white fish, such as sole
- 1 1/2 lb sea scallops, muscle tab removed

Combine the salt and Old Bay Seasoning and set aside.

Cut the white fish and scallops 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 Seafood

- 3/4 c panko breadcrumbs
- 1 c heavy cream

Grind the mixture through a small plate.

Soak the breadcrumbs in 1 cup heavy cream and set aside.

Step 3: Emulsifying the Seafood

- 1 c heavy cream
- 3 each eggs
- 3/4 lb shrimp, small dice
- 3/4 lb crab, small dice
- 1/2 lb salmon, small dice

Purée the seafood mixture in a food processor until smooth, adding the cream in small amounts. Process in batches, as needed.

Gently mix the soaked breadcrumbs and eggs into the seafood mixture until consistent.

Fold in the shrimp, crab and salmon.

Step 4: 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 5: Stuffing and Linking the Sausages

Stuff the mixture in sheep or hog casing.

Twist into 5" (12 cm) links.

Refrigerate until ready to cook.