

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.