

CAMP CULINARY STANDARD RECIPE

Do not vary from these standards

RECIPE CARD SAUS_ 02

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DATE REVISED _____

ITEM LAMB, ROSEMARY & MUSTARD SAUSAGE

PRODUCTION AS NEEDED

SERVICE PIECE(S) FROZEN GRINDER & BOWL

YIELD 8 POUNDS

SUITABLE RESTAURANTS CAMP CULINARY

Ingredients in order of Mixing	Amount	Procedure for Preparation
LEG OF LAMB AND TRIMMINGS, no membrane or silver skin	6 pounds	<p>Cut the trimmings, meat and fat into 3/4" wide 4" long strips, removing any gristle or connective tissue. Grind meat & fat <u>together</u> using a 3/8" grind plate.</p> <p>NOTE: Freeze all the attachment parts and bowl</p> <p>In frozen bowl add all the ingredients together and knead together with your hands (using plastic gloves), squeezing & turning the mixture. Do not over mix, since this will cause the sausage to cook very dry.</p> <p>Make a patty, cook and taste, adjust seasoning.</p> <p>NOTE: CASING HANDLING & STUFFING</p> <p>Rinse and wash casings for 20 minutes.</p> <p>Attach sausage stuffing horn to the grinder (Remove plate & knife)</p> <p>Place casing (open end) on to the funnel, carefully push all but 3-4 inches on to the tube, allowing rest to dangle free.</p> <p>Fill grinder with the meat until it begins to enter casing. Tie end of casing into a knot.</p> <p>Prick any air bubbles with a skewer.</p> <p>Make into Rope</p> <p>Pinch & twist clockwise to form links, cut & refrigerate until needed.</p> <p>Poach sausage for 15-20 minutes, when grilling to keep flame up to a minimum.</p>
BEEF FAT, inner, clean, white	2 pounds	
SUN-DRIED TOMATOES, chopped fine, packed in juice	2/3 cup	
OIL FROM TOMATOES	4 TB.	
KOSHER SALT	2 TB.	
BLACK PEPPER, coarse ground	2 tsp.	
WHITE PEPPER, ground	1 tsp.	
ROSEMARY, fresh, chopped	4 tsp.	
CORIANDER, ground	2 tsp.	
GARLIC, fresh, minced	2 TB.	
COARSE-GRAIN MUSTARD	6 TB.	
OLIVE OIL, EVOO	4 TB.	