CHICKEN AND BEEF SAUSAGE

Ingredients
Meat sausage:
1 kilo of meat (15% fat)
100 grams of garlic (a head of garlic)
1 tomato
Half a large onion
1/5 teaspoon salt
Half a teaspoon pepper
1 teaspoon mixed spices (Al-Halabi spice)
Half a teaspoon of dried pepper
Quarter of a teaspoon of ginger
Quarter of a teaspoon of cinnamon
Quarter teaspoon nutmeg small
2 tablespoons vegetable oil
2 tablespoons white vinegar
100 ml water
Chicken sausage:
1 kilo boneless chicken thighs
100 grams of lamb
100 grams of garlic (a head of garlic)
1 tomato
half an onion
1/5 teaspoon salt
Half a teaspoon of white pepper
teaspoon ginger
Quarter of a teaspoon of cinnamon
Quarter of a teaspoon of hal
teaspoon paprika
pinch of nutmeg
teaspoon pepper molasses (harissa)
Zest half a lemon
2 tablespoons vegetable oil
2 tablespoons white vinegar
100 ml water

Directions

First in a bowl we put the intestines (after washing), then lemon slices (3 lemon slices), then a little vinegar (any vinegar is available) and leave them aside for 10-24 hours. To prepare the meat sausage: we chop the tomatoes, onions and garlic twice on the fine (two sides of the machine) and the meat once on the fine (one side), then chop them all once (one side) on the fine with spices, then add oil, vinegar (white vinegar exclusively) and water, and we knead the ingredients All well, then we leave them clean.
To prepare chicken sausage: we chop the tomatoes, onions and garlic once on the fine (one side of the machine) with a chicken crust, then add the remaining chicken and the night and chop them again (one side), then add the spices, oil, vinegar (white vinegar exclusively) and water and knead all the ingredients well. Stuffing and frying stage: We stuff the intestines with meat and chicken, then we tie the intestines, then we cut each finger from the sausage and put them in the colander, and then we fry the night in a pan, then we fry the sausages for about 3 minutes, and then the sausages are ready. Important note: 1- 100 grams of intestines per kilo of meat 2- The intestines are for sausages

C H E F O M A R

Bon Apetit!