

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!