CHICKEN SAUSAGE

Ingredients
400 grams chicken breast
400 grams chicken thigh (boneless)
200 gm lamb fat
6 large garlic cloves
Teaspoon salt
Half a teaspoon of cumin
Half a teaspoon of white pepper
Half a teaspoon of fenugreek
Half a teaspoon of ginger
teaspoon paprika
Quarter of a teaspoon of cloves
Quarter teaspoon nutmeg small
Half a teaspoon of hal
1 tablespoon of pepper molasses (or ground pepper)
100 ml white vinegar (tea cup)
Zest half a lemon
Quick pickle:
400 ml water (2 cups)
2.5 teaspoons salt (2 and a half tablespoons)
Half a teaspoon of sugar
2 garlic cloves
100 ml white vinegar
juice of half a lemon
Half a kilo of cucumber

Directions
To prepare the sausage: we chop the chicken pieces in the electric machine with garlic (and you get them chopped ready, and you chop them in the food processor), then add salt, ginger, cumin, paprika, white pepper, nutmeg, cloves (ground), fenugreek, pepper molasses, White vinegar, cardamom powder (and you can add it if it is not available), lemon zest, and then we mix all the ingredients well, and then we spread them well in a tray, then put the tray in the refrigerator for 45 minutes (you put it in the fridge from day -3 days with stirring Then we take the tray out of the fridge and put it in the oven (running on the highest heat) for about 20 minutes, then we take the tray out of the oven and we wrap the chicken sausage in pieces of bread with the addition of your favorite ingredients. To prepare the pickled cucumber: In a bowl, put water, salt, sugar, garlic, colored pepper (for flavor, and you can add as desired), lemon juice, white vinegar (half a cup), then mix the ingredients a little, and then put the bowl on the fire and leave it until it boils Then we add the cucumber pieces (chopped with fingers) and close the bowl and leave them for two minutes, then we remove the bowl from the fire and put it in a bowl of cold water, and leave them to cool (with constant stirring), and then we pour the pickles into a jar (with the addition of water). Pickling them), put it in the refrigerator (refrigerator; until it cools), then it is ready.

Bon Apetit!