

Home-made sausage with Smoked meat and old-style mustard

Recipe for 4



Description

Ground turkey seasoned like a traditional sausage with old-style mustard and spices. The addition of Smoked meat gives an incomparable flavor to this home-made sausage.

Note

To avoid getting your grill too dirty, you can place them on an oiled sheet of aluminum foil to grill them. Pan searing works great as well.

Ingredients

Sausages

- 300 Gr Ground turkey
- 100 Gr Smoked meat
- 1 Unit(s) Onion
- 0.50 Tsp Coriander seeds
- 1 Tbsp Grainy mustard
- 5 Gr Salt
- 50 Gr Swiss cheese

- Vegetable oil

Preparation

- Preparation time **50 mins**
- Preheat your **barbecue** at **500 F°**

Preparation

Mince the onion. Cut the smoked meat into small cubes. Grind the coriander seeds with mortar and pestle.

Sausages

In a mixing bowl, combine all of the ingredients. Once well combined, split the mixture into 4 even parts. Wet your hands with water to help form the sausages.

Grill them in a pan or on the Grill until they reach 72°C in the center

Bon appétit!