



# Recipes by Hubert Keller

## Savory Turkey Sausage

### Ingredients:

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(Yields: Makes 4 large sausage links)

- ½ pound dark turkey meat, skinless, boneless, cut into pieces
- 2 eggs, medium
- 1 teaspoon salt
- ½ teaspoon black pepper
- 2/3 cup heavy cream
- 1 each carrot, small, peeled, cut into ¼” dice
- 1 each apple, small, peeled, cored, ¼” dice
- 1 tablespoon butter
- ¼ cup pine nuts, toasted
- 6 ounces chicken breast, smoked, ¼ “ dice
- ¼ cup chives, chopped

### Directions:

Place turkey meat in a food processor and pulse until it has a coarse grind.

Add the eggs, salt, and pepper to the food processor and process for about 30 seconds or until the mixture comes together in a ball. With the processor still running, slowly add the cream until it is fully incorporated.

Transfer the mixture to a bowl and place in the refrigerator to chill for at least 30 minutes.

Place 3 cups of water in a saucepan and bring to a boil. Prepare an ice bath by filling a large mixing bowl with half ice and half cold water. Place the diced carrots in the boiling water and let them cook for 2 to 3 minutes. Remove them with a slotted spoon or small strainer and drop into ice bath to cool. Once cooled, remove from ice bath and set aside.

Melt the butter in a medium sauté pan over medium heat. Add the diced apples and cook 2 to 3 minutes, until they are golden brown. Remove the apples from heat and set aside.

Remove the chilled turkey mixture from the refrigerator. Add the chicken, chives, pine nuts, carrots, and apples, and gently mix with a rubber spatula until all components are fully incorporated.

Transfer the mixture into a 1-quart Ziploc bag and seal it. Cut a hole about 3/4” wide in one of the bottom corners of the bag.

Wipe down a clean surface with a damp towel and lay out a large piece of plastic wrap, about 18 in. long. Having the surface damp will allow the plastic to stick, which will make the rolling process easier.

Squeeze the sausage mixture onto the plastic wrap into one long log, making it about an inch thick. Leave at least 2 inches of plastic on each side empty.

Fold the plastic over the sausage log, and smooth it out with your fingers. Then, roll the sausage up in the plastic tightly in the plastic wrap.

Twist the two ends, and tie securely with twine.

Cut a 3 inch piece of twine and wrap around the sausage directly in the middle of the log. Pull until it separates the sausage into two pieces and tie securely.

Repeat this process 2 more times, creating 4 sausage links of the same size, separated by twine.

In a sauce pot, heat 2 inches of water to simmer over medium low heat. Prepare a large ice bath of half water and half ice, and set aside.

Lower the sausage links into the water. They should be just barely covered with simmering water. Cover the pan and cook for about 15-20 minutes, or until the sausage is firm and cooked throughout.

Remove the links with a slotted spoon, and place immediately in ice bath. Allow sausage to cool for 15 minutes, and then remove.

Slice one sausage link at the twine, and gently push it out of its plastic encasing. Repeat this for the remaining sausage links.

Slice into ¼ in. rounds and serve cold with country bread, olives, pickles, and mustard.

Note: sausage may be kept in the refrigerator for at least 3 to 4 days. It can also be reheated in a sauté pan with a small amount of butter, if you would like to serve it hot