



Chicken Sausage From Scratch

Jacob · 29/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 15 mins

Description

Chicken sausage recipes are not easy to find on the web I had some chicken thighs and was looking for something versatile to do with them

Ingredients

- - 1 apple
- chopped - 1 small onion
- chopped - 3 cloves garlic
- minced - 1 tablespoon tomato paste - 1 tablespoon ground sage - 1 teaspoon celery seed - 1 teaspoon anise seed - 1 teaspoon ground marjoram - ½ teaspoon ground allspice - ½ teaspoon salt - ½ teaspoon ground black pepper - 1 pound skinless
- boneless chicken thighs

Instructions

1. Combine apple
2. onion
3. garlic
4. tomato paste
5. sage
6. celery seed
7. anise seed
8. marjoram
9. allspice
10. salt
11. and pepper in a nonstick skillet over medium heat. Cook and stir until softened and fragrant
12. about 10 minutes. Remove from the heat and let cool for 10 minutes. Pulse chicken thighs in a food processor until coarsely chopped
13. then process until ground. Transfer to a bowl and fold in apple mixture until well combined. Scoop 1/4 cup of the chicken mixture with a large melon baller and form into a patty. Repeat with remaining chicken mixture to make 11 more patties. Preheat a large nonstick skillet over medium heat. Add four patties and cook until browned and no longer pink in the center
14. about 5 minutes per side. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Transfer to a plate. Wipe out the skillet and repeat to cook the remaining patties.
Recipe Tip It's important to use chicken thighs because of the fat content. Chicken breasts are lower in fat and will not yield the same results.