

A photograph of a family of four (a woman, a man, a boy, and a girl) standing behind a wire fence, feeding a large group of sheep in a grassy field. The man is holding a green bucket. The sheep are in the foreground, some looking towards the camera. The background shows trees and a cloudy sky.

Fresh Craft Sausages with American Lamb – Not Your Usual Grind

Chef Mark DeNittis – March 26, 2021

Craft Sausages with American Lamb

- An affordable and approachable lesson plan using American Lamb
 - Globally-inspired dishes with lamb sausages
 - Starting with ground American Lamb
 - No grinder, stuffer or casings
 - Not your usual grind



About American Lamb

- 80,000 sheep farms and ranches in United States
- Sheep raised in every state
- Most common breeds: Dorset, Hampshire, Rambouillet, Suffolk
- Generally processed at 7 to 10 months
- Average weight at processing is 135 pounds



Fresh Sausage – Definition and Safe Handling



DEFINITION

- Coarse or finely comminuted meat food product
- May contain water not exceeding 3 percent of the total ingredients
- Usually seasoned, frequently cured/cooked and may contain binders/extenders
- Must be kept refrigerated and thoroughly cooked before eating

SAFE HANDLING

- Maintain clean and sanitary work area
- Work in manageable batch sizes keeping in mind time/temperature
- Store refrigerated for 1 to 2 days
- Store frozen for 1 to 2 months
- Cook to internal temperature of 160 degrees F.



Ingredients

GROUND LAMB

- From any portion of a lamb carcass
- Fat content shall not exceed 20 percent

HERBS, SPICES AND OTHER INGREDIENTS

- Allspice berries
- Black peppercorns
- Celery seed
- Coriander seed
- Dill seed
- Dried ground chile peppers
- Dried oregano
- Dried Rosemary
- Fennel seeds
- Yellow mustard seed
- Paprika (regular or smoked)
- Wine or vinegar (liquids other than water that add flavor/moisture)
- salts (experiment with varieties such as smoked and flavored salts)

Forms for Uncased Lamb Sausages



PATTIES

- Hand-formed
- Portion Scoop
- Patty Machine

OTHER FORMS/SHAPES

- Quenelle – oval three sided
- Oblong – shish kebab
- Round/ball
- Loaf-Muffin- Pie

PORTION SIZE AVERAGES

- .25 to 1-ounce (single bite/tapas style)
- 1 to 3-ounce (appetizer)
- 3 to 8-ounce (full entrée portion)

Examples of Lamb Sausage Dishes



Commercial Recipe Formulation



Ingredient	LAMB SAUSAGE RECIPE/FORMULA INGREDIENT DECK					Ing. %
Ground American Lamb	5LB	10LB	50LB	100LB	200LB	93 – 97%
H2O Water Liquid Aromatics Vinegar/Wine						Up to 3%
Salt						1 – 2 %
Spices/Herbs						.05 – 1 %
Binders/Other						.05 - 1%
BATCH TOTALS						100 %

Merguez Commercial Formulation



PRODUCT: MERGUEZ		HACCP CATEGORY: RAW GROUND			
Ingredient	INGREDIENT UNIT LBS			%	
Ground American Lamb	25	50	100	94.02%	
Water	.75	1.5	3	2.82%	
Paprika	.31	.625	1.25	1.18%	
Salt	.2	.4	.8	.75%	
Granulated garlic	.092	.185	.37	.35%	
Dry flake onion	.083	.166	.332	.31%	
Ground black pepper	.035	.07	.14	.13%	
Cayenne pepper	.031	.062	.125	.12%	
Dry cilantro	.025	.05	.10	.09%	
Ground cumin	.025	.05	.10	.09%	
Ground coriander	.021	.043	.086	.08%	
Dry oregano	.015	.03	.06	.06%	
BATCH TOTAL WT	26.58	53.18	106.36	100.00%	



American Lamb Recipes:
Chef's Corner: Recipes for Industry |
American Lamb

American Lamb Curriculamb:
<https://www.americanlamb.com/curriculamb>

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