

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

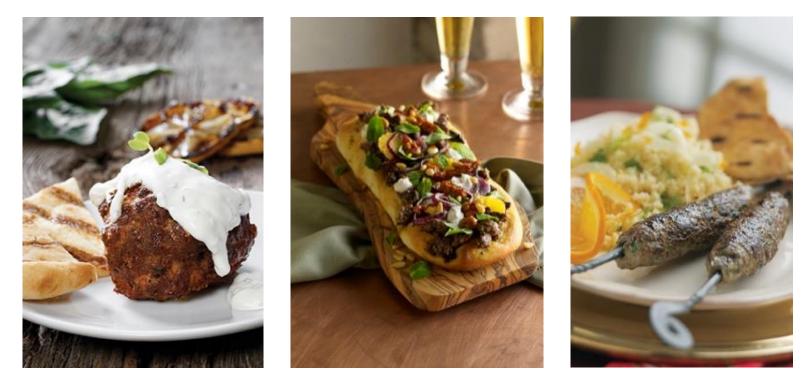


PORTION SIZE AVERAGES

- .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		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 CATEGO			
Ingredient	INGREDIE	%		
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: <u>Chef's Corner: Recipes for Industry |</u> <u>American Lamb</u>

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



