

ANIMAL, VEGETABLE, MIRACLE

A Year of Food Life

Barbara Kingsolver with Steven L. Hopp and Camille Kingsolver



SPICY TURKEY SAUSAGE

2 ½ lb. raw turkey meat diced, including dark meat and fat

½ cup chopped onion

¼ cup chopped garlic

½ tbs. paprika

1 ½ tsp. ground cumin

2 tsp. fresh oregano (or 1 tsp. dry)

2 tsp. fresh thyme (or 1 tsp. dry)

1 tsp. ground black pepper

2 tsp. cayenne (optional)

Hog casings (ask your butcher, optional)

Combine seasonings in a large bowl and mix well. Toss with turkey meat until thoroughly coated. If the meat is very lean, you may need to add olive oil to moisten. Cover and refrigerate overnight. Then grind the mixture in a meat grinder or food processor. You can make patties, or stuff casings to make sausage links. An inexpensive sausage-stuffing attachment is available for KitchenAid other grinders; your butcher may know a source for hog casings.

