

# Home-made sausage with Smoked meat and old-style mustard

Recipe for 4



## Description

Ground turkey seasoned like a traditional sausage with old-style mustard and spices. The addition of Smoked meat gives an incomparable flavor to this home-made sausage.

## Note

To avoid getting your grill too dirty, you can place them on an oiled sheet of aluminum foil to grill them. Pan searing works great as well.

## Ingredients

### Sausages

- 300 Gr Ground turkey
- 100 Gr Smoked meat
- 1 Unit(s) Onion
- 0.50 Tsp Coriander seeds
- 1 Tbsp Grainy mustard
- 5 Gr Salt
- 50 Gr Swiss cheese
  
- Vegetable oil

## Preparation

- Preparation time **50 mins**
- Preheat your **barbecue** at **500 F°**

### Preparation

Mince the onion. Cut the smoked meat into small cubes. Grind the coriander seeds with mortar and pestle.

### Sausages

In a mixing bowl, combine all of the ingredients. Once well combined, split the mixture into 4 even parts. Wet your hands with water to help form the sausages.

Grill them in a pan or on the Grill until they reach 72°C in the center

**Bon appétit!**