

## Colorado Style Lamb Sausage

*Chef Kevin Clarke, Colorado Mountain College, Keystone, CO*

Servings: 4 – 4 oz. patties

Procedure	Amount	Unit	Ingredient
<p>1. Mise en place:</p> <p style="padding-left: 20px;">a. The key to making this recipe work is keeping all of the ingredients as cold as possible. To do this you want to mix the sausage over an ice bath.</p> <p style="text-align: center;">***</p> <p>2. Toss lamb with all seasonings.</p> <p>3. Add water and mix by hand until sticky to the touch.</p> <p>4. Test and adjust seasoning</p> <p>5. Form 4 oz. patties and cook – recommend that you cook the lamb sausage to medium well – until there is no pink visible when you cut into the sausage. This sausage grills and sautés well.</p> <p>#### To sweat the onion, cook over low heat with approximately 1 TBS of olive oil until the onion is translucent.</p> <p>***To make the ice bath select two mixing bowls that will nest together (one fits inside the other). Fill the larger bowl about ¼ of the way full with ice and water (50% ice &amp; 50% water), and then place the smaller bowl on top of the ice. Mix you sausage in the top bowl.</p>	1	Pound	Ground Colorado Lamb – 80 lean.
	1	Tbs.	Salt, sea or kosher
	1	Tbs.	Lemon Zest
	¼	Tsp	Black Pepper
	¼	Tsp	Ground Cumin
	¼	Tsp	All Spice
	¼	Tsp	Crushed Red Pepper
	¼	Tsp	Chipotle Chile Powder
	1	Tsp.	Fresh Colorado Chopped Cilantro
	1	Tsp.	Fresh Colorado Chopped Oregano
	¼	Pound	Onion, Minced, sweated & cooled####
	2	OZ	Ice Water

Equipment: Two 2 qt. Non-reactive mixing bowls, mixing spoon.