Chicken Sausage with Basil and Tomatoes

sausage · charcuterie · italian

basis chicken thighs + pork back fat = 1000 g

	Ingredient	Grams	Baker's	Total	Method
1	chicken thighs, boneless, skinless, cubed	690	69.0%	57.8%	Grind through the medium die. Keep the meat extremely cold; set the bowl in ice if necessary.
	pork back fat, 1 inch cubes	310	31.0%	26.0%	
2	salt	19.0	1.9%	1.6%	Mix everything into the ground meat in the stand mixer with the paddle until the meat begins to look sticky. The longer the mix, the denser and chewier the sausage.
	black pepper, ground	1.4	0.14%	0.12%	
	garlic, minced	4.0	0.40%	0.34%	
	fresh basil, chopped	11.0	1.1%	0.92%	
	roma tomatoes, diced	46.0	4.6%	3.9%	
	sun-dried tomatoes, diced	28.0	2.8%	2.3%	
3	red wine vinegar, chilled	28.0	2.8%	2.3%	With the mixer running slowly, add the liquids and mix until well incorporated.
	extra-virgin olive oil	28.0	2.8%	2.3%	
	dry red wine, chilled	28.0	2.8%	2.3%	
4					Stuff into hog casings. Refrigerate ***overnight***, uncovered, to firm up the casings.
	Total	**1193**	119.3%	100.0%	