

Chicken Apple Sausage

1c	apple cider, reduced by $\frac{3}{4}$
3 $\frac{1}{2}$ #	boneless skinless chicken thighs
1 $\frac{1}{2}$ T	Kosher salt
2 tsp	ground black pepper
2 tsp	dry sage
1 tsp	ground ginger
1/8 tsp	ground cinnamon
1/8 tsp	ground nutmeg
2c	apples, brunoise (1/8 inch dice)
$\frac{1}{2}$ c	olive oil

Trim excess fat and connective tissue from chicken

Cut chicken into 1 inch pieces

Combine with all ingredients, **excluding apples and olive oil**

Let rest, under refrigeration, for at least 1hour

Grind mixture through the large die of a meat grinder, or pulse in food processor

Keep mixture cold at all times, texture should be coarse

Combine ground meat with apples and olive oil

Cook a test batch in a sauté pan on low to medium heat

Taste and adjust seasoning

Form into patties or meatballs and cook, (or sausage can be put into casings)

Refrigerate 3-4 days or freeze uncooked mixture up to 1 month