

Lamb Sausage

Recipe By Kolev Klein



Cooking and Prep:  20
m

Serves:  3

Contains:   

Preference: Meat

Difficulty: Easy

Diet: Sugar Free

Lamb sausages spiced with cumin, chili powder, chili flakes, garlic, salt and pepper, wrapped in pastrami, wrapped in wonton wrappers served with a honey mustard sauce.

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Ingredients (13)

Lamb Sausage

- 1 pound ground lamb
- 1/2 teaspoon cumin
- 1/2 teaspoon chili powder
- 1/2 teaspoon chili flakes, or more to taste
- 1 teaspoon garlic powder
- 1 teaspoon kosher salt

fresh or dried parsley

Honey-Mustard Sauce

1/2 cup mayonnaise

1 tablespoon lemon juice

2 tablespoons Dijon mustard

2 tablespoons honey

soy milk

kosher salt

Start Cooking

Prepare the Sausage

1. Mix the spices with the meat until it is well combined.
2. Form into long sausage-like shapes.
3. Grill sausages for approximately three minutes on each side. (On a gas grill watch for flare-ups because ground lamb is usually fatty).
4. Optional: Wrap sausage with a slice of pastrami and a wonton wrapper. Deep fry until crisp.

Prepare the Sauce

1. Mix the first four ingredients together thoroughly.
2. Add enough soy milk to make a thick sauce.
3. Add kosher salt to taste.

SKILL'IT

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