

Homemade Merguez

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Time: 20 minutes

Serves: 1 pound of sausage 2-3 people

- ½ teaspoon cumin seeds
- ½ teaspoon coriander seeds
- ½ teaspoon fennel seeds
- 1-pound ground lamb
- 2 tablespoons fresh cilantro, finely chopper; more for serving
- 2 garlic cloves, minced
- ½ teaspoons kosher salt
- ½ teaspoon paprika
- ½ teaspoon cayenne pepper, or to taste (HdeH Japanese spices)
- Olive oil, for cooking
- Harissa, for serving (HdeH no)



Photograph Andrew Scrivani for the New York Times

1. In a small skillet over medium-low heat, toast the cumin, coriander, and fennel seeds until fragrant, 1 to 2 minutes. Transfer warm spices to a spice grinder and grind well, or use a mortar and pestle and pound seeds.
2. In a large bowl, combine all ingredients and mix well. Form lamb mixture into desired shape (1-inch-thick by 5-inch-long cigars make nice Merguez, but fatter cylinders or patties will also work). Chill for up to 5 days, freeze for up to 3 months, or use immediately.
3. Brush sausages with oil and grill or broil them until browned and cooked through. Or fry them in a little oil until well browned all over. Serve with more cilantro and Harissa on the side, if desired.