

FIVE-SPICED CHICKEN CHẢ GÀ

At first glance, this lesser known Vietnamese sausage may seem unfamiliar, but upon closer inspection, it begins to resemble a deli meat staple: bologna. This fully emulsified sausage is often seen made with white meat and served in spring rolls or banh mi; however, here, we use dark meat chicken to bring depth of flavor, and highlight the sausage as the vehicle, rather than the filling.

Yield: 250 servings

INGREDIENTS

- [ ] 167.90 oz. Mountaire® Black Label Fresh Boneless Thighs, Skinless (47180)
- [ ] 96.00 oz. pork backfat
- [ ] 6.34 oz. fine sea salt
- [ ] 0.64 oz. curing salt no. 1
- [ ] 0.68 oz. garlic powder
- [ ] 0.92 oz. five spice
- [ ] 0.49 oz. ginger, ground
- [ ] 2.52 oz. sugar
- [ ] 4.20 fl. oz. fish sauce
- [ ] 0.34 oz. black pepper
- [ ] 39.40 oz. ice
- [ ] Sewn beef middles, as needed

DIRECTIONS

Using a meat grinder, separately grind the Mountaire® Black Label Chicken Thighs and pork fat, keeping them separate. Working in rounds appropriate for your equipment, and keeping all ingredients below 41° F throughout the process, blend together the ground chicken with the seasonings until homogenized. Next, add the pork fat and ice in three alternating rounds, until everything has been incorporated and the emulsion is glossy and smooth (free of visible fat pieces). Transfer to sewn beef middles, tie off, and freeze overnight. The next day, vacuum seal the frozen sausage and cook sous vide from frozen at 155° F for seven hours. Chill immediately in an ice bath and allow to chill overnight to fully set. The next day, slice at 1/16", placing the rounds between patty paper for easy access during service.

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HERB SALAD

Yield: 250 servings

INGREDIENTS

- [ ] 1.00 lb. Thai basil, picked
- [ ] 1.00 lb. mint, picked
- [ ] 2.00 lb. cilantro, picked
- [ ] 1.00 lb. chive, batons

TO FINISH

- [ ] 3.00 cups finger lime, squeezed from shell
- [ ] 1.00 cup lime juice

DIRECTIONS

For the herb salad, toss together the herbs and hold, chilled.

To serve, place a small pinch of herbs onto a round of sausage, as if the sausage were serving as a tortilla in a taco, and finish with a spritz of lime and a knife's tip of finger lime.

NOTES

You will need a digital scale measuring to a hundredth of an oz. for this recipe. The sausage recipe yields approximately 20 lbs. This recipe takes three days to produce—one day to mix, one day to cook, one day to chill.

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