



## **MA'AHANI SPICY LEBANESE SAUSAGES** **WITH MINT AND PINE NUTS**

*Makes about 24 small sausages*

*I like to make these sausages without skins but you can also use natural casings.*

*It is best to ask your butcher to mince a lamb shoulder for you because you want a little bit of fat but not as much as is present in pre-minced lamb. If possible make the mixture the day before to let the flavours mellow.*

### **1 teaspoon EACH:**

**cinnamon  
ginger  
sweet paprika  
nutmeg  
black pepper  
salt, heaped**

### **½ teaspoon EACH:**

**sumac  
cloves**

**600 g minced lamb shoulder**

**¼ cup lemon juice**

**30 g pine nuts**

**4 tbsp shredded fresh mint**

**olive oil for frying**

**lemon juice, extra**

**Stir all the spices together. Add to the minced lamb with the lemon juice. Mix very thoroughly. Stir in the pine nuts, mint and mix again. Test fry a small amount and taste. Cover and refrigerate if possible overnight.**

**Wet your hands with water and shape into small torpedo shapes, about 35 g each. Heat the oil and cook the sausages until golden. Spritz with lemon juice. Serve with extra mint, bread and lemon wedges.**