



GRILLED WILD MUSHROOM SAUSAGE

2 small chicken breasts, skinned and de-boned
2 lg. eggs
1/4 cup heavy cream, chilled
Salt & pepper to taste

1 cup crimini mushrooms
1 cup portabella mushrooms
1 cup morel mushrooms
1 cup button mushrooms
1 cup porcini mushrooms
1 tablespoon finely chopped sweet onion

1 teaspoon tarragon
1/2 teaspoon summer savory
1/2 teaspoon chives
1/2 teaspoon cilantro
White pepper
Pinch of sea salt
1 tablespoon shallots, chopped
Fresh parsley

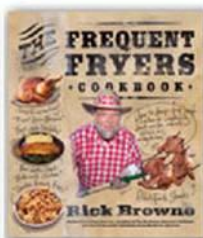
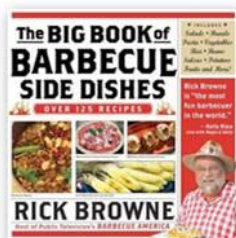
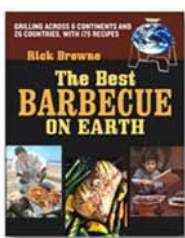
1 tablespoon butter
1 tablespoon olive oil

Put the chicken breasts in a food processor and process until smooth. Add salt, pepper and eggs, and process briefly to combine ingredients, then add the cream gradually and pulse until smooth. Place in refrigerator to chill.

Wash and finely chop the mushrooms. In a hot pan sauté them with butter, and when brown, add onion, herbs and shallots. Cook until onion is translucent, about 5 minutes. Remove mixture from the pan and place in refrigerator to chill.

Fold the mushroom mixture into the chicken. Using a large piece of plastic wrap on a table spoon (or pipe with pastry bag) a 2" to 3"-inch-wide strip of the mixture in the middle of the plastic wrap. Roll the plastic into a log, squeezing sausage material so it forms a tight cylindrical sausage. Tie the ends of the plastic with a string and gently lower the roll into simmering (**NOT BOILING**) water in a large pot, and poach the sausage roll for 10-12 minutes.

Dip the plastic wrapped meat in ice water to stop it cooking, and then put the sausage in the refrigerator until ready to grill.





Preheat and oil or spray grill. Remove the sausage from the plastic wrap; brush it with olive oil and barbecue whole over medium heat, turning often, until the sausage is browned on all sides.

Slice in 1/2"-inch slice and present on a heated platter and serve with morel gravy (below), sprinkling fresh parsley on top.

Serves 4

