

## **Duck Sausages**

- 1.5kg boneless duck breasts, skin removed 200g pork fat
- 15g salt
- 1 tablespoon thyme leaves
- 1 tablespoon chopped tarragon leaves
- 1 tablespoon ground allspice
- 1 tablespoon ground ginger
- 1 tablespoon fennel seeds
- 50-100ml apple cider

The fennel and cider is optional.

Grind up duck and pork and mix in ingredients and stuff in casing of your choice.