

Homemade Merguez

YIELD About 1 pound of sausages

TIME About 15 minutes, plus up to 5 days' refrigeration

INGREDIENTS

½ teaspoon cumin seeds

½ teaspoon coriander seeds

½ teaspoon fennel seeds

1 pound ground lamb

**2 tablespoons fresh cilantro, finely chopped;
more for serving**

2 garlic cloves, minced

1 ½ teaspoons kosher salt

1 teaspoon paprika

½ teaspoon cayenne pepper, or to taste

Olive oil, for cooking

Harissa, for serving (optional)

PREPARATION

1. In a small skillet over medium-low heat, toast 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.

