

Although of Tunisian and Algerian origin, spicy merguez sausages are quite popular in Morocco. Some butchers boast their own signature merguez spice blend, while others prepare the sausages with a commercial mix instead.

My local butcher's Spanish-made merguez blend contains glucose powder, which gives the sausage a notably sweet essence. Add the optional sugar if you'd like sweet contrast in your own merguez spice mix.

Once combined, store the mixture in an airtight glass or plastic container for up to six months. Use it when following this Merguez Sausage Recipe.

Prep Time: 10 minutes

Total Time: 10 minutes

Ingredients:

- 1/4 cup sweet paprika
- 2 tablespoons ground fennel seeds
- 2 tablespoons ground cumin
- 1 tablespoon ground coriander seeds

- 2 tablespoons salt

- 1 teaspoon ground cinnamon

•1 teaspoon cayenne pepper

•3/4 teaspoon black pepper

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•4 teaspoons powdered sugar (optional)

These spicy North African sausages are popular in Morocco, where they're served plain, with couscous, in sandwiches, with eggs or stuffed into pastries. They can be made from ground lamb, ground beef, or a mixture of the two.

In Morocco, we buy fresh merguez in thin 3" links. When making merguez at home, you can opt to feed the mixture into sausage casings or simply shape the mixture into patties or cylinders. You'll want to have Merguez Spice Mix and harissa on hand.

As with any sausage, fat is key to flavor and texture. Try not to skimp too much if you feel the need to adjust the recipe.

Prep Time: 15 minutes

Total Time: 15 minutes

Ingredients:

- 1 lb. (500 g) ground beef or lamb
- 4 oz. (120 g) ground or finely chopped fat
- 3 cloves garlic, finely chopped or pressed
- 2 tablespoons chopped fresh cilantro (coriander)
- 2 tablespoons merguez spice mix

•2 to 3 teaspoons harissa

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•sausage casings, optional