

# Lamb Saucisson

This recipe can be simmered with your favorite sauce; tomato sugo, sweet and sour, or bbq sauce for example. For the open house at Vineland Estates Winery, we simmered the Saucisson in a tomato cumin lamb reduction and it turned out over the top.

1 lb Ontario Ground Lamb  
½ lb Ontario ground Pork  
¼ lb Finely Dice Prosciutto

1 cup Bread Crumbs  
½ cup Yogurt  
¼ cup Milk  
1 Tbsp Parm  
2 Roasted Garlic Cloves  
1 tbsp Grainy Mustard  
Salt  
Pepper  
¼ cup Fresh chopped Herbs (Thyme, Rosemary, and Parsley)

Combine lamb, pork and prosciutto in a large bowl and refrigerate. Mix the remaining ingredients together and combine with meat until entirely mixed. You will want to cook a little portion of the mixture off in an oven @ 400° for 10 minutes to test the flavor and seasoning. If you are unhappy, add some more salt and pepper until you are happy with the flavor. Portion to loonie size balls and bake off on a parchment lined baking sheet until golden brown @ 400° this should take 10 – 15 minutes.



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