

10th Annual International Sausage Festival 2010 The Schedule

WHAT'S ON THE GRILL AND WHEN ... AND MORE!

Guest sausages – will go on the grill whenever they arrive at the Festival. Check at the grill.

Vegetarian sausages – Cathy's Curried Carrot and Walnut, Judy's Garbanzo Croquettes and Janet's Yucatan Red Bean and Squash. This year's veggie sausages are all vegan but not gluten-free.

Potluck salads, sweets and other goodies brought by you, available as they arrive, until they disappear.

Time	What's on the grill	Heat Meter (0 – no heat, 4 – lots 'o heat)
1:00	Hot Italian Cilantro Pesto Chicken	3 1
1:30	Louisiana Chaurice Ćevapčići	4 0
2:00	Oakland Hot Links Southern Comfort	2 0
2:30	Citrus Chile Chicken The Brit	2 0
3:00	Portuguese Chouriço Chicken Arabesque	2 0
ICE CREAM	chocolate, coffee, cinnamon, pig (ya' gotta be there to find out), strawberry sorbet and TBD.	
3:30	Coffee Chile Chicken Sweet Italian	1 0
4:00	Delectable Mustard Pork Bratwurst	2 0
4:30	Carnitas Pesto Chicken	2 0
5:00	Macadamia Chipotle Hunter's	2 1
5:30	Whatever's left	

Sausage Glossary

Note: We use very high quality meats and spices in our sausages. May we recommend Sunset Acres Farm, Katahdin View Farm and Shalom Orchards for organic pork, chicken, beef and lamb.
All recipes are strictly secret and can only be extracted from us by asking nicely!

Bratwurst:	Classic midwestern brats – pork, veal, mace and milk. Inspired by Chuck's trip to Berlin.
Carnitas:	Pork with chile caribe, Mexican oregano, roasted garlic, onion, anise, cumin and cinnamon.
Čevapčići:	Say se vap' chi chi. You'll get a pork, beef and lamb sausage with subtle hints of wine, coriander, fennel and nutmeg. Comes from Persia by way of eastern Europe.
Chicken Arabesque:	Adapted from a Moroccan tagine recipe, this royal sausage contains preserved lemons, saffron, ginger and herbs.
Cilantro Pesto Chicken:	With almonds, red onion and serrano peppers.
Citrus Chile Chicken:	Chicken marinated in pasilla peppers and orange and lime juice.
Coffee Chile Chicken:	Just what it says – comes from Seattle. But we use Rooster Brother coffee.
Delectable Mustard:	Inspired by Madhur Jaffrey, this pork sausage is lively with ginger, serrano chiles, rai masala, garlic, cumin, black pepper and lemon juice.
Guest:	There are rumors of porcupine sausage this year. Stop by the grill for up-to-the-minute reports.
Hot Italian:	The traditional Italian hot pork sausage. Lots of red pepper, garlic, and secret spices.
Hunter's Sausage:	This unusual pork sausage has lots of Katahdin View Farm's wonderful smoked bacon in it. Rounded out with black pepper, garlic, whole mustard seed, ginger, nutmeg and paprika.
ICE CREAM:	Home-made, heavy cream, no filler, don't tell your doctor. Chocolate, cinnamon, coffee, and pig ice cream. Also hand-picked strawberry sorbet and other guest ice creams.
Louisiana Chaurice:	Louisiana is hot all year, and the sausages are hot too. Spicy hot pork sausage with lots of every kind of chile pepper on the shelf.
Macadamia Chipotle:	Hawaiian chile in a casing. Pork, ancho and chipotle chiles and big hunks of macadamia nuts.
Oakland Hot Links:	This beef and pork combo is laden with garlic and sweet paprika, scented with allspice, coriander, cardamom, cinnamon and cloves and then topped off with some sage and marjoram.
Pesto Chicken:	Just like the pasta! A green delight made with fresh basil, garlic, pine nuts, olive oil, and Parmesan cheese.
Portuguese Chouriço:	Lots of paprika and cayenne offset with cumin, marjoram and coriander give this pork sausage lots of character with a bit of heat.
Southern Comfort:	A fine example of a classic pork sausage flavored with sage, garlic and merlot. You'll have to ask Stephani how it got its name.
Sweet Italian:	A traditional favorite pork sausage with fennel, oregano, allspice, and red wine.
The Brit:	Sophisticated and understated. Pork sausage with sage, nutmeg, ginger and white pepper.