

Fresh Pork Sausage

When I make turkey/bacon meatballs, the recipe calls for only half a pound of ground pork. If I can only find 1 lb. packages, I use the rest to make sausage gravy.



Ingredients:

- 1/2 tsp. dried sage
- 1/2 tsp. salt
- 1/4 tsp. ground black pepper
- 1/16 tsp. dried marjoram
- 3/4 tsp. brown sugar
- 1 pinch crushed red pepper flakes
- 1 pinch of ground cloves
- 1/2 lb. ground pork

Equipment

- Large bowl
- Large spoon
- Pan lined with paper towel

<input checked="" type="checkbox"/>	Directions	Duration
	In a small bowl, combine dry ingredients	2 min
	Place ground pork in a large bowl. Add spices and mix by hand	2 min
	Form into patties by hand.	3 min
	Sauté over high heat, 5 min per side or internal temp. 160 degrees	10 min
	Total	17 min