



Homemade Breakfast Sausage

Ingredients

- 1 tbsp. brown sugar
- 2 tsp. dried sage
- 2 tsp. salt
- 1 tsp. ground black pepper
- ¼ tsp. dried marjoram
- ⅛ tsp. crushed red pepper flakes
- 1 pinch ground cloves
- 2 lbs. [Sinclair Family Farm ground pork](#)



Method

1. Mix together brown sugar, sage, salt, black pepper, marjoram, red pepper flakes, and cloves in a small bowl until well combined.
2. Place pork in a large bowl. Add spice mixture and mix with your hands until well combined. Form mixture into 6 patties.
3. Heat a large skillet over medium-high heat. Add patties and saute until browned and crispy, about 5 minutes per side. An instant-read thermometer inserted into the center should read at least 160 degrees F°.
4. Serve hot and enjoy!

Adapted from All Recipes