



TURKEY SAUSAGE

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EACH BATCH SERVES 6.

INGREDIENTS	X1	X2	X3	X4
Ground turkey	20 ounces	40 ounces	60 ounces	80 ounces
Finely minced onion	1/4 cup	1/2 cup	3/4 cup	1 cup
Dried marjoram	3/4 teaspoon	1 1/2 teaspoon	2 1/4 teaspoon	1 tablespoon
Dried thyme	1/2 teaspoon	1 teaspoon	1 1/2 teaspoon	2 teaspoons
Dried rubbed sage	3/4 teaspoon	1 1/2 teaspoon	2 1/4 teaspoon	1 tablespoon
Salt	3/4 teaspoon	1 1/2 teaspoon	2 1/4 teaspoon	3 teaspoons
Ground black pepper	1/2 teaspoon	1 teaspoon	1 1/2 teaspoon	2 teaspoons
Dried oregano	1/2 teaspoon	1 teaspoon	1 1/2 teaspoon	2 teaspoons
Fresh minced garlic	1/2 teaspoon	1 teaspoon	1 1/2 teaspoon	2 teaspoons
Dried ground ginger	1/4 teaspoon	1/2 teaspoon	3/4 teaspoon	1 teaspoon
Cayenne pepper	1/8 to 1/4 teaspoon	1/4 to 1/2 teaspoon	3/8 to 3/4 teaspoon	1/2 to 1 teaspoon
Large egg, optional	1	2	3	4

Mix all ingredients. Shape into patties. I usually use about 1/4 to 1/3 scoop to divide the meat. Place onto a cookie sheet lined with plastic wrap or parchment. Place into the coldest part of the freezer. After the sausage patties have frozen, place them into a freezer bag or container separated with waxed paper. Remove as much air as possible, seal and freeze.

To serve: Thaw or cook from frozen. Put into a skillet that is lightly oiled. Cook until golden on each side and cooked through.