



HOMEMADE BEEF BREAKFAST SAUSAGE

Angela Litzinger @ angelaskitchen.com

EACH BATCH SERVES 8.

INGREDIENTS	X1	X2	X3	X4
Ground beef or bison	2 pounds	4 pounds	6 pounds	8 pounds
Brown sugar or maple syrup, optional	1 tablespoon	2 tablespoons	3 tablespoons	1/4 cup
Dried ground sage	2 teaspoons	4 teaspoons	2 tablespoons	2 T + 2 t
Dried basil	2 teaspoons	4 teaspoons	2 tablespoons	2 T + 2 t
Salt	2 teaspoons	4 teaspoons	2 tablespoons	2 T + 2 t
Onion powder	1 teaspoon	2 teaspoon	1 tablespoon	4 teaspoons
Ground black pepper	1 teaspoon	2 teaspoon	1 tablespoon	4 teaspoons
Dried marjoram	1/2 teaspoon	1 teaspoon	1 1/2 teaspoon	2 teaspoons
Red pepper flakes, optional	1/8 to 1/2 teaspoon	1/4 to 1 teaspoon	3/8 to 1 1/2 teaspoon	1/2 to 2 teaspoons

Mix all ingredients together in a bowl until well blended. Divide beef mixture into patties (make 16 patties from each pound of meat). Cook in a lightly oiled pan until cooked through.

To freeze: After mixing and shaping into patties freeze on a baking sheet lined with plastic wrap until firm. After the patties are frozen, place in a freezer bag separated with waxed paper. Remove as much air as possible, seal, label and freeze.

To serve: Thaw or cook from frozen in a lightly oiled pan until cooked through.