



Breakfast Sausage

makes 8 patties

1/4 lb ground turkey
1/4 lb ground pork
1/2 teaspoon salt
1 teaspoon sage
1/2 teaspoon fennel seed
1/2 teaspoon thyme
1/2 teaspoon black pepper
1/8 teaspoon garlic powder
1/4 teaspoon marjoram

Combine all ingredients in a large bowl. Divide the mixture into 8 pieces and roll each into balls. Flatten each ball with hands until mixture is slightly less than 1/2" thick.

Preheat oven to 425 degrees.

Place patties on parchment lined cookie sheet and bake 15-20 minutes or until cooked through.

Turn once, halfway through baking.

Alternatively, you can cook patties in a large skillet over medium high heat until cooked through.

Serve immediately or freeze for microwave reheating.