

# Homemade Breakfast Sausage

MAKES ABOUT 26 3-INCH ROUND PATTIES

## INGREDIENTS

3-1/2 pounds boneless pork butt (*do not trim the fat*)

1 teaspoon ground black pepper, or to taste

2-1/2 teaspoons salt, or to taste

4 teaspoons rubbed sage

1 tablespoon dried thyme

1-1/2 teaspoons ground savory

1/4 teaspoon ground mace

1/8 teaspoon ground cloves

Cut the pork into thin slices or as directed by the manufacturer of the food grinder. Pass through a coarse blade twice. Add the remaining ingredients and toss gently with your hands. Take about 1 tablespoon of the mixture and fry in a small skillet. Taste for seasoning. (*If your are like me, you might have to do this several times before you get it right.*) Add whatever you like. When you are happy, shape into thin 3-inch round patties. Refrigerate until use.

Notes: On the subject of fat content, you will need to decide how much you want. I can't imagine sausage without it. I have seen different ratios, ranging from 25 to 30% fat. Some recipes add more fat than is naturally in the meat, such as extra pork fat or fatback. It would be a good idea to have some on hand so you can add it during grinding if the piece of meat is leaner than you thought.

The patties can be prepared ahead and frozen, uncooked, until use.