

Breakfast Sausage Patties

2 tablespoons fresh sage
1 teaspoon marjoram
2 teaspoons brown sugar
Pinch ground cloves
Pinch ground allspice
Pinch black pepper

$\frac{1}{8}$ teaspoon nutmeg
1 teaspoon salt
Pinch of cayenne
 $\frac{1}{8}$ teaspoon pepper flakes
 $\frac{2}{3}$ pound ground pork
2 tablespoons vegetable oil

Finely chop the fresh sage. In a small bowl, mix together the sage, marjoram, brown sugar, cloves, allspice, black pepper, nutmeg, salt, cayenne, and pepper flakes.

Incorporate the herbs, spices, and seasonings into the ground pork with your fingers. Form the mixture into 6 patties.

Heat 2 tablespoons of vegetable oil in a skillet, and fry the sausage patties on medium-low heat until thoroughly cooked through and nicely browned on both sides. Remove the sausages to paper towels.

If you are serving the sausages with eggs, fry the eggs in the same skillet, using the rendered fat from the sausages.