

# Super Simple Homemade Breakfast Patties



I love pork breakfast sausage, but a lot of the pre-made stuff has too much salt and not enough *real* flavor (and by real I mean not the artificial flavorings). So here is a recipe that starts with ground pork

## What you need:

- 6 cloves of garlic
- Handful of fresh sage leaves
- $\frac{1}{4}$  teaspoon salt
- 1 teaspoon dried, rubbed sage
- 1 pound ground pork
- $\frac{1}{2}$  teaspoon lemon pepper



### **How to Do it:**

Place the garlic, fresh sage and salt in a food processor. Process until it is well blended and the sage is chopped fine.



Add the herbs and pepper to the pork and mix well, making sure all the ingredients are equally distributed.





Place the mixture in the refrigerator for 24 hours.

Spray a large skillet with cooking spray (cast iron works the best) and cook each patty on both sides until it is no longer pink in the middle.



Makes 4 large or 6 small patties



Serve it with hash browns, a fried egg and fresh fruit for a great Sunday breakfast!



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