

# Noreen's Kitchen

## Homemade Breakfast

### Sausage Patties

#### Ingredients

2 pounds course ground pork (pork shoulder is best)  
1 teaspoon garlic powder  
1 teaspoon onion powder  
1 teaspoon rubbed sage  
1 tablespoon poultry seasoning  
1 teaspoon red pepper flake  
1 tablespoon granulated or brown sugar  
1 teaspoon salt  
1/2 teaspoon celery seed

#### Step by Step Instructions

Mix all ingredients together in a large bowl.

Allow to rest overnight in the refrigerator to allow flavors to blend.

Divide meat into 2 ounce patties, lightly pressing together.

Place patties into a hot skillet and allow to cook for 5 minutes per side or until they are no longer pink in the middle and the outside has developed a nice brown crust.

Remove from skillet to a plate lined with paper towel.

Keep warm in a low oven until ready to serve.

Enjoy!