



Turkey Breakfast Sausage

Savannah · 30/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

8

Description

Homemade turkey breakfast sausage is easy to make You can use this recipe for chicken and pork as well

Ingredients

— - 2 pounds ground turkey - 1 tablespoon brown sugar - 2 teaspoons kosher salt - 1 ½ teaspoons ground black pepper - 1 ½ teaspoons ground sage - 1 ½ teaspoons ground thyme - ½ teaspoon dried marjoram - ½ teaspoon red pepper flakes

Instructions

1. Mix together turkey
2. brown sugar
3. salt
4. black pepper
5. sage
6. thyme
7. marjoram
8. and red pepper flakes in a bowl until well combined. Shape turkey mixture into patties. Working in batches
9. fry patties in a large skillet over medium-high heat until golden brown and no longer pink in the center
10. 6 to 8 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).