



*Better than Jimmy Dean Breakfast Sausage*



**Ingredients:**

- 16 ounces ground pork
- $\frac{3}{4}$  teaspoon salt
- $\frac{1}{2}$  teaspoon dried parsley
- $\frac{1}{4}$  teaspoon ground sage
- $\frac{1}{4}$  teaspoon ground black pepper
- $\frac{1}{4}$  teaspoon dried thyme
- $\frac{1}{4}$  teaspoon crushed red pepper
- $\frac{1}{4}$  teaspoon ground coriander
- $\frac{1}{2}$  teaspoon MSG (such as Accent Flavor Enhancer)

**Method:**

1. Combine the ground meat with the seasonings, mixing well to ensure they are fully incorporated.
2. If possible, allow the mixture to set for at least 1 hour.
3. Form into patties and pan fry or bake as desired.