



## *Spicy Maple Breakfast Sausage*



### **Ingredients:**

- 1 pound ground pork
- 2 tablespoons pure maple syrup
- 1 teaspoon salt
- 1 teaspoon dried sage
- ½ teaspoon onion powder
- ½ teaspoon ground black pepper
- ½ teaspoon red pepper flakes
- ¼ teaspoon ground marjoram
- ¼ teaspoon ground coriander
- 1 pinch ground cloves
- 1 tablespoon olive oil

### **Method:**

1. Combine pork, maple syrup, salt, sage, onion powder, black pepper, red pepper flakes, marjoram, coriander, and cloves in a bowl; mix well. Form into 10 small patties.
2. Heat olive oil in a large skillet over medium heat. Working in batches, add patties, and fry until no longer pink in the center and the juices run clear, 3 to 4 minutes per side. An instant-read thermometer inserted into the center should read at least 160F.