

Breakfast Sausage Maple Flavored

U.S.	Ingredient	Metric Wt.
3.5 lb.	Pork shoulder, lean	1600.0 g
1.5 lb.	Pork fat	700.0 g
3 Tbs.	Maple syrup	66.0 g
5 tsp.	Salt	36.0 g
2 ½ tsp.	MSG	11.0 g
1 ¼ tsp.	Coriander, ground	2.5 g
¼ tsp.	Citric acid (optional)	1.0 g
	Sheep casings	

5 lb. **← Totals →** **2.4 kg**



Note: I used metric weight/volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurement.

Method:

1. Trim pork; grind meat and fat through 4.5 mm (1/8") plate.
2. Mix remaining ingredients with the meat paste.
3. Stuff into breakfast link size sheep casings...or...form it into a roll so you can make patties.
4. See the "Tips" page on my web site to see how to [link these sausages](#) (Do a right click)
5. Prepare as you do your favorite breakfast sausage.

Note: This sausage is a close clone of "Jimmy Dean's Maple Sausage"

Len Poli – Sonoma, California

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