

Mild Italian Sausage

When I make turkey/bacon meatballs, the recipe calls for only half a pound of ground pork. If I can only find 1 lb. packages, I use the rest to make either breakfast sausage that goes in the Sausage Gravy recipe or mild Italian that goes in the Grapes and Sausage recipe.

Ingredients:

- 1/4 cup grated Parmesan cheese
- 4 Tbsp. chopped parsley (1 Tbsp. dried)
- 1/2 tsp. dried oregano
- 1/2 tsp. garlic powder
- 1/2 tsp. salt
- 1/4 tsp. black pepper
- 1/8 tsp. fennel seed
- 1/2 lb. ground pork



Equipment

- Large bowl
- Large spoon
- Pan lined with paper towel

<input checked="" type="checkbox"/>	Directions	Duration
	In a small bowl, combine dry ingredients	2 min
	Place ground pork in a large bowl. Add spices and mix by hand	2 min
	Form into patties by hand.	3 min
	Sauté over high heat, 5 min per side or internal temp. 160 degrees	10 min
	Total	17 min