



## Goat Breakfast Sausage

(2 recipes, one simple and one more complex)

### Simple Goat Breakfast Sausage Recipe

#### *Ingredients:*

- ◆ 2 lbs. Longlane Farms ground goat [<https://longlanefarmsllc.com/store/ols/products/ground-goat>]
- ◆ ½ lb. fresh ground pork fat
- ◆ 1 tbsp. salt
- ◆ 1 tbsp. fresh ground black pepper
- ◆ 1 ½ tbsp. crushed red pepper
- ◆ 2 ½ tbsp. rubbed sage
- ◆ ½ tsp. sugar

Mix all spices/dry ingredients in a spice grinder or blender. Process until fine and consistent in texture. Add to ground goat and pork. Mix well. Let rest in fridge wrapped in plastic wrap overnight. Form into patties and freeze or pan fry as you would any other bulk sausage patties.

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### Complex Goat Breakfast Sausage Recipe

#### *Ingredients:*

- ◆ 4 lbs. Longlane Farms ground goat [<https://longlanefarmsllc.com/store/ols/products/ground-goat>]
- ◆ 2 lbs. fresh ground pork fat
- ◆ 1 ½ tbsp. salt
- ◆ 1 ½ tbsp. fresh ground black pepper
- ◆ 1 tbsp. crushed red pepper
- ◆ 2 tbsp. rubbed sage
- ◆ 1 tbsp. black pepper
- ◆ 1 ½ tsp. ground cumin
- ◆ 1 tsp. ground ginger
- ◆ 1 tsp. ground thyme
- ◆ 1 tsp. ground basil
- ◆ 1 tsp. ground marjoram
- ◆ ½ tsp. ground mace
- ◆ ½ tsp. ground coriander
- ◆ ½ tsp. garlic powder
- ◆ 1 tsp. sugar

Mix all spices/dry ingredients in a spice grinder or blender. Process until fine and consistent in texture. Add to ground goat and pork. Mix well. Let rest in fridge wrapped in plastic wrap overnight. Form into patties and freeze or pan fry as you would any other bulk sausage patties.