

Pork Sausage

with Sage and Autumn Mist Green Tea

This pork sausage is infused with the warm, earthy flavors of sage and other autumn spices. It's perfect for a cozy breakfast or as part of a hearty meal. The addition of Autumn Mist Green tea enhances the overall flavor profile.

PREP TIME: 15 minutes

TOTAL TIME: 25 minutes

COOK TIME: 10 minutes

1 lb ground pork

1 t salt

1 t black pepper

1 t dried sage

1/2 t ground nutmeg

1/2 t ground cinnamon

1/4 t ground cloves

1/4 t ground allspice

1/4 t garlic powder

1/4 t onion powder

1/4 C chopped fresh parsley

1/4 C brewed Autumn Mist Green tea,
cooled

COMBINE INGREDIENTS: In a large bowl, mix the ground pork and all the spices until well combined. Stir in the brewed Autumn Mist Green tea.

SHAPE SAUSAGES: Form the mixture into patties or logs, depending on your preference.

COOK SAUSAGES: Heat a skillet over medium heat. Add the sausages and cook for about 5-6 minutes on each side, or until fully cooked through and golden brown.

SERVE: Enjoy these sausages on their own, in a sandwich, or with your favorite sides.