

Pork Sausage

with Fennel, Orange, and Rooibos Orange Tea

This pork sausage is infused with the sweet and aromatic flavors of fennel and orange, complemented by the rich notes of Rooibos Orange tea. It's a unique and flavorful sausage perfect for any meal.

PREP TIME: 20 minutes

TOTAL TIME: 35 minutes

COOK TIME: 15 minutes

1 lb ground pork
1/4 lb ground pork fat
1/4 C fennel seeds, toasted
1/4 C orange zest
1/4 C fresh parsley, chopped

1 t salt
1/2 t black pepper
1/2 t garlic powder
1/2 t onion powder
1/4 C brewed Rooibos Orange tea, cooled

COMBINE INGREDIENTS: In a large bowl, mix the ground pork, ground pork fat, fennel seeds, orange zest, parsley, and all the spices until well combined. Stir in the brewed Rooibos Orange 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 7-8 minutes on each side, or until fully cooked through and golden brown.