

Brenalou Bakes. Brenda Food.

HOW TO: Perfect Sausage Patties

Perfect Slices

1. Select your favorite brand & flavor:
1 - 16 oz pkg Pork Sausage Roll
 - Must not be frozen, defrost in the refrigerator overnight for perfect texture
 - Should be refrigerator temperature for precise slicing
2. Remove plastic packaging, keeping the roll intact
 - Use a sharp knife to slice the full length of the plastic sleeve and cut the plastic ends to remove the metal ring, then peel back the plastic
3. Use a sharp knife and mark where it will be sliced
 - For 1 oz slices, mark half (2), half each (4), then half again (8) and a final half (16)
 - 10 slices is much easier, allowing for patties that are about 1.5 oz
4. Use **non-flavored dental floss** (or a length of thread) to cut at the marks into individual slices
 - Slide the floss under the tube of sausage
 - At each mark: bring the two ends up over the top, cross, and pull tightly together, slicing through the sausage and creating a perfect disk

Pan Fry

1. Heat a skillet over medium heat
2. Place the patties in the hot skillet, arranging in a single layer (divide into batches if needed)
3. Cook until browned (5-6 minutes), flip and continue cooking until the patty is cooked through (3-4 minutes)
4. Remove fully cooked patties from skillet, placing on a paper-towel lined plate
5. Transfer patties a serving platter

Brenda's tips:

- **Serving size:** 16 - 1 oz patties
- These patties are ideal for homemade egg & sausage sandwiches