

Banner® Sausage

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Description:

Banner® brand Sausage, is a sausage that has been ground up in to a fine consistency, resembling Potted Meat, or Deviled Ham. Banner® Sausage is mean to be fried in cakes similar to Salmon Cakes. (Prep is similar to Salmon cakes.)

Ingredients:

1 can Banner® Sausage

2-3 Tablespoons Flour (either Plain or self-rising)

Oil (Vegetable, Canola, Corn, or Olive) to coat bottom and sides of pan

Directions:

Empty contents of Banner® sausage can in to a bowl for mixing (make sure bowl is large enough). Mix in 2-3 tablespoons of flour. Use just enough flour to make sausage mixture stiff.

Place Iron Skillet on Stove eye and set to Medium heat (number 5 on electric stove). Pour desired Oil into skillet allow to heat up enough that you begin to see ripples in oil. If your skillet doesn't have a wooden, or rubber, or plastic handle (most don't), use a potholder to pick up pan by handle, and swirl oil around the sides. Set Pan back down on stove eye.

Directions continued:

Now, using a large Spoon (like Gravy or Serving Spoon not a ladle), spoon out some mixture and use back of spoon or a greased egg turner to flatten into $\frac{1}{4}$ to $\frac{1}{3}$ inch thick patties. Allow to fry crispy on that side, then using the egg turner to flip on opposite (uncooked) side. Again allow to that side cook crispy as well.

Depend on size skillet you used, you may be able to cook 2-3 at a time. Continue until you finish using up the mixture. Depending upon size of patties you create you could get 4-8 patties of Fried sausage.

Serving:

Serve with fried or scrambled eggs, toast, or biscuits, with butter or margarine, and jam, jelly, honey or marmalade.

Serve 1 to 2 Sausage patties, per person.

Although, though usually served as a breakfast food, there is no law or rule or edict that says whether you live in the mountains, or live in a big city, that you cannot fix for lunch or dinner/supper.

Banner® sausage, regular pork sausage, bacon, corned beef hash, beef and beef-stock gravy eggs, brains & eggs, toast, biscuits and Jam, jelly, marmalade are Comfort Foods and can be eaten at any informal meal; breakfast, brunch, lunch, dinner/supper.