SAUSAGE PATTIES

INGREDIENTS

1 pound ground pork

1/2 tsp sea salt

2/3 tsp ground marjoram

1/2 tsp sage

1/2 tsp savory

1/2 tsp pepper

PROCEDURE

Combine ground pork, salt, marjoram, sage, savory, and pepper in a large bowl.

Use your hands to mix ingredients together. Shape mixture into eight 2-ounce patties, about the size of a burger.

Fry sausages in a nonstick skillet over medium-high heat until cooked through, about 3 minutes per side.