

Breakfast Sausage with Juniper Berries

 Serves: 8

 Cooking Time:

★ Level: Easy



INGREDIENTS

1 garlic clove, minced
2 to 3 sprigs fresh thyme, leaves stripped and stems discarded
20 coriander seeds
1/4 teaspoon anise seeds
12 juniper berries
1 pound ground pork
1 teaspoon sea salt
Freshly cracked black pepper

PREPARATION

1. In a spice grinder or mortar and pestle, grind the garlic, thyme leaves, coriander seeds, anise seeds and juniper berries.
2. In a medium bowl, combine the pork with salt, pepper, and spices.
3. Chill for 1 hour in the refrigerator.
4. Form pork into eight 2-ounce patties. In a non-stick pan, sauté the sausage patties over medium-low heat until nicely browned, about 5 minutes per side.
5. Serve with some smashed taters, hash browns, or grits. Or, make a kick-ass biscuit sandwich with some scrambled eggs and cheese.