



Best Breakfast Sausage Patties

Wake up to the delicious smell of the best breakfast sausage patties. In this recipe, learn how to make them right on the Wildfire Griddle. That's right, forget making air fryer breakfast sausage patties, this is the best way to cook them.

While this recipe calls for pork, turkey breakfast sausage patties are a great substitute if you want to cut down calories. Whichever protein you choose, these perfect breakfast sausage patties are the ideal blend of sweet and savory, easy to prepare on our Wildfire flat-top Griddle.

INGREDIENTS

- 2 pounds ground pork
- 1 tablespoon ground sage
- 1 tablespoon brown sugar
- 1 teaspoon salt
- 1 teaspoon freshly ground black pepper
- ½ teaspoon ground rosemary
- ½ teaspoon nutmeg
- ½ teaspoon red pepper flakes

OVERVIEW

Prep Time: 10 minutes (+ 20 to 30 minutes resting)

Cook Time: 8 minutes

Servings: About 8 to 12 patties
(depending on size)

PREPARATION

Season the Pork

- In a large bowl, sprinkle sage, brown sugar, salt, black pepper, rosemary, nutmeg, and red pepper flakes over the ground pork.
- Using your hands, thoroughly mix until spices are evenly incorporated.

Rest the Mixture

- Let the seasoned pork rest at room temperature for about 20–30 minutes.

Preheat Your Wildfire Griddle

- Set the griddle to low heat and preheat it for about 20 minutes.

Form the Patties mixture

- Using an ice cream scoop or spoon, portion out evenly-sized scoops of the sausage. Feel free to adjust the size of the patties to your preference.

Cook the Patties

- Place the sausage portions on the hot griddle.
- Flatten them gently into patties using the back of a spatula.
- Cook the breakfast sausage patties for about 4 minutes per side, or until golden-brown and fully cooked.

Serve

- Remove the cooked breakfast sausage patties from the griddle and serve immediately while hot. Enjoy alongside your favorite breakfast sides like scrambled eggs, toast, or pancakes!