



Pancake Sausage Bites

| Fun Kid-Friendly Breakfast

directions

1. Make 20 one half inch sausage meat balls using the bulk sausage and brown over medium high heat. Shake the skillet as they brown to keep them from sticking. Drain sausage balls on paper towels.
2. Add canola oil to a deep heavy skillet to about 2 inches deep. Heat over medium high heat or until the oil is at the frying stage. This should take about 8 minutes.
3. While oil is heating, mix together the 1 cup pancake mix, buttermilk, egg, 2 Tbsp canola oil, and ground cinnamon. If batter thickens as you work, just add more buttermilk.
4. Test oil by drizzling a bit of the batter on top. If it sizzles and starts to fry it is ready.
5. Using a wooden or metal skewer dip each cooked sausage ball into the pancake batter and gently push off into the hot oil using a fork. Cook sausage-pancake bites until golden brown.
6. Remove pancake bites from the oil using a slotted spoon to drain on a plate lined with paper towels. Set aside, keeping warm.
7. Make maple/orange dipping sauce: Whisk together in a small mixing bowl the maple syrup, yogurt, orange zest and juice.

| 2 + <i>servings</i> | 10 min <i>prep time</i> | 15 min <i>cook time</i> |
|---|----------------------------|----------------------------|
| ingredients | | |
| ½ lb Bulk Swaggerty's Farm Sausage | | |
| Canola oil | | |
| 1 cup of your favorite packaged dry pancake mix | | |
| ½ to 1 cup buttermilk | | |
| 1 egg | | |
| 1 tsp ground cinnamon | | |
| ½ cup maple syrup | | |
| ¼ cup plain Greek yogurt | | |
| Zest of one orange | | |
| 2 Tbsp orange juice | | |

To Serve

Serve with a sweet maple and orange dipping sauce.

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