

HOMEMADE TURKEY SAUSAGE PATTIES

For a variation on this recipe, add grated apples and/or finely ground oats. The apples add natural sweetness and are a good way to use up leftover apples. The oats add bulk and fiber and are great for heart health.

SERVES 50 ADULTS

INGREDIENTS

12 ½ lb. ground turkey
7 tablespoons paprika
7 tablespoons fennel seed
10 tablespoons salt
10 tablespoons black pepper
8 tablespoons garlic powder
1 tablespoon ground ginger
5 tablespoons brown sugar

DIRECTIONS

1. Preheat oven to 350° F. Line one full sheet pan with parchment paper.
2. Mix all spices together. Sprinkle on ground turkey and mix thoroughly. (Mix in apples and/or oats, if using.)
3. Shape into 2-ounce patties and place shaped patties onto a sheet pan.
4. Cook for 20 to 30 minutes. Watch carefully so that they cook fully, but do not dry out.