

COOKING WITH HUGH

HOSTED BY HUGH HARDY



CARROLL'S™
SAUSAGE & COUNTRY STORE

Featured on Season 3, Episode 1

Carroll's Sausage Cakes

- 1 lb. Carroll's Pan Sausage
- 1 - 12 oz. bag Back to the Basics Pancake Mix
- 3 Tbsp Oliver Farms Sunflower Oil
- 1 Egg
- 1 ⅓-2 cups Milk
- Butter for Cooking

Directions:

Brown Carroll's Pan Sausage over Medium Heat. Remove from heat and drain sausage. In a large bowl, mix sausage, pancake mix, oil, egg and milk together. More milk can be added to thin batter if needed. Preheat flat top skillet to 350 degrees. Melt butter on skillet. Pour sausage pancake mixture by ¼ to ½ cup portions onto heated skillet. Brown both sides and serve with your favorite Carroll's Sausage Syrup.

We appreciate Ruthie Garner for joining us on our show and helping cook Carroll's Sausage Cakes.

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