



# Swaggerty's Farm Sausage Pancakes

## directions

1. Cook Swaggerty's Farm Sausage [patties, links, and recipe-ready sausage] in a skillet until fully cooked. Set aside.
2. Swaggerty's Farm Sausage Patty Pancakes: Pour batter onto a griddle, and when the batter begins to bubble, add sausage patty and spoon more batter on top of the sausage patty. Flip pancake and cook for a few more minutes until well browned. (The batter should be slightly larger round than the patty). Serve warm with honey, jam, and fresh berries.
3. Swaggerty's Farm Sausage Link Pancakes: Prepare your favorite pancake batter and cook pancakes on a griddle. Wrap links in pancakes and serve with your favorite toppings: maple syrup, jelly, etc.
4. Swaggerty's Farm Sausage Pancakes: Pour pancake batter by 1/4 cup portions onto a hot griddle, and sprinkle cooked sausage crumbles on top. Cook until bubbles form around the edges and bottom is browned, flip and cook second side. Remove cooked pancakes and stack on a plate.

4-10 <i>servings</i>	20 min. <i>prep time</i>	35 min. <i>cook time</i>
<b>ingredients</b>  <b>Swaggerty's Farm Sausage Patties</b>  <b>Swaggerty's Farm Sausage Links</b>  <b>Swaggerty's Farm Recipe-Ready Sausage</b>  <b>Your favorite Pancake Batter</b>  <b>Toppings</b>		

## To Serve

Serve warm with your favorite toppings: maple syrup, jams and jellies, powdered sugar, and fresh fruit. Cook all three ways or just choose your favorite. Make the recipe more festive by using a flavored pancake batter such as pumpkin, gingerbread or cinnamon.

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