

TURKEY BREAKFAST SAUSAGE OVER POTATO PANCAKES WITH SAUTEED APPLES

POTATO PANCAKES

- 5 ea Idaho potatoes, large
- 1 ea Vidalia onion, peeled and cored
- 2 Tbsp Flour, all-purpose
- 1 Tbsp Cornstarch
- 1 ea Garlic clove, minced
- 1/2 cup Italian parsley, chopped
- 1/2 tsp Black pepper, ground
- 2 Eggs
- Vegetable oil, as needed

ASSEMBLY

- 2 ea Hot crisp potato pancakes
- 1/2 cup Sautéed apples
- 4 ea Butterball Breakfast Turkey Sausage Links, cooked and hot
- 2 Tbsp Pecan pieces, chopped
- 1 oz Maple syrup, hot

PREPARE POTATO PANCAKES

1. Peel the potatoes and hold in cold water.
2. Using a food processor, grate the potatoes and onion and place them into a sieve, lightly press out as much liquid as possible.
3. Place the drained potatoes and onions into a mixing bowl and blend in the remaining ingredients except the vegetable oil.
4. Heat a cast iron or heavy duty sauté pan with a light coating of oil. Place 1/4 cup of potato pancake mixture into the hot skillet and flatten down the mixture. Fry to a golden brown on each side, about 2–3 minutes per side. Potato pancakes may be kept warm in a 300°F oven. Place on a sheet pan lined with 2 layers of paper towels.

ADDITIONAL INFORMATION

Ingredients

• [1/2 cup Italian parsley, chopped](#), • [1 ea Garlic clove, minced](#), • [1 ea Vidalia onion, peeled and cored](#), • [1 oz Maple syrup, hot](#), • [1/2 cup Sautñed apples](#), • [1/2 tsp Black pepper, ground](#), • [2 ea Hot crisp potato pancakes](#), • [2 Eggs](#), • [2 Tbsp Flour, all purpose](#), • [2 Tbsp Pecan pieces, chopped](#), • [4 ea Butterball Breakfast Turkey Sausage Links, cooked and hot](#), • [5 ea Idaho potatoes, large](#), • [Vegetable oil, as needed](#), [1 Tbsp Cornstarch](#), [ASSEMBLY](#), [POTATO PANCAKES](#)

Course

[Breakfast](#), [Brunch](#)

Cuisine

[American](#)

Serving Size

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