

**Breakfast**

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# Rosemary-Mustard Sausage Patties

Taste of Home

**Servings: 16**

**Preparation Time: 10 minutes**

**Start to Finish Time: 25 minutes**

**Bake Time: 15 minutes**

**2 medium onions, finely chopped**

**4 teaspoons olive oil**

**3/4 teaspoon dried rosemary, crushed**

**4 teaspoons stone-ground mustard**

**1/2 teaspoon pepper**

**2 pounds bulk pork sausage**

Preheat oven to 375 degrees.

In a large skillet, saute' onions in oil until tender. Add rosemary; cook 1 minute longer.

Transfer to a large bowl; stir in mustard and pepper. Crumble sausage over mixture; mix well. Shape mixture by 1/4 cupfuls into thin patties.

Place in ungreased 15x10-inch baking pans.

Bake for 12 to 15 minutes or until meat is no longer pink. If necessary, drain on paper towels.

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Per Serving (excluding unknown items): 16 Calories; 1g Fat (64.5% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fat.