

Sausage Pancakes on a Stick

Ingredients

- 12 breakfast sausage links, cooked
- 2 cups Original Mix
- 1 ½ cups water
- 12 wooden skewers
- Flour, for dredging
- Vegetable or Canola Oil, for frying

How to make it

1. Prepare the sausage links on the stovetop, according to the packaged directions. Drain and set aside.
2. Heat the vegetable oil in a heavy bottom pot over medium-high heat, to 350°F.
3. In a large bowl, combine the pancake mix and water. Do not beat or over-mix. Let stand 1-2 minutes to thicken. Transfer the pancake batter into a tall glass for dipping.
4. Insert a wooden skewer into each sausage link and roll in flour.
5. Dip the sausages into the pancake batter and allow any excess drip off.
6. Carefully place in the heated oil. After about a minute of cooking the skewer should float to the top of the oil. Turn to ensure even browning.
7. Cook an additional 1-2 minutes, until the outside is golden brown.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	12

Made with



Original Mix