



Sausage Pancakes-on-Sticks

INGREDIENTS;

16 breakfast sausage links
2 TBLS flavorless oil (avocado is best)
1 Cup all-purpose flour
2 TBLS sugar
1 ½ tsps. baking powder
¾ tsps. Kosher Salt (Diamonds Crystal)
½ tsp baking soda
½ cup buttermilk
1 large egg

DIRECTIONS

1. Cook the sausage links until done. Turning occasionally
2. In a heavy pot fitted with a deep-frying thermometer pour 1" of oil. Heat to 360 degrees
3. In a medium bowl, whisk together the flour, sugar, baking powder and soda and salt. In another bowl whisk the buttermilk, egg and 2 TBLS oil. Add the wet ingredients to the dry and stir to combine. TRANSFER THE BATTER TO A TALL SKINNY GLASS OR JAR. It makes the process easier.
4. Insert a stick into a sausage. Wipe with a paper towel to remove any excess moisture. Dip into the pancake batter to fully coat, scraping off excess.
5. CAREFULLY lower the entire stick into the oil and fry until golden. About 2 minutes. Use tongs to transfer to a wire rack, Cool just until warm. Serve with syrup.
6. These can be frozen and reheated by wrapping loosely in a paper towel and microwaving about 40 seconds.