

EZ Homemade Scrapple Recipe

Ingredients:

- 1 - 19 oz. package plain bratwurst links. (casings removed)
- 1 - 16 oz. roll breakfast sausage
- 2 1/2 cups water
- 1/4 tsp. smoked sea salt
- 1/4 tsp. onion powder
- 1/4 tsp. garlic powder
- 1/4 tsp. ground thyme
- 1/4 tsp. ground marjoram
- 1/4 tsp. ground coriander seed
- 1/4 tsp. ground cayenne pepper
- 1 tsp. ground sage
- 1 cup yellow corn meal
- 1/2 cup white corn meal
- 1 tsp. coarse black pepper olive oil

Directions:

Remove bratwurst casings and place into a 10" camp oven. Add roll of sausage.

Add Water. Over high heat, bring to a boil, while mashing meat with a fork, for about 10 minutes. Add all seasonings except black pepper, continually stirring for about 5 minutes.

Remove from heat and let cool for 10 minutes. Pour mixture into a blender and pulse until finely ground. Pour mixture back into oven, reduce to low heat and stir in black pepper.

Whisk in corn meal, stirring until mixture is very thick. (Whisk should stand up, without falling over, when placed in the center of the mixture—Ratio of yellow/white corn meal can be varied to suit taste) Pour mixture into a loaf pan. Cover and chill overnight. (Freeze if not used within a week) Use a butter knife to loosen edges of loaf from pan. Invert to remove loaf from pan, tapping on pan, if needed. If frozen, allow to thaw long enough, to be able to slice easily.

Heat cast iron skillet over medium high, add oil and fry for approximately 5 minutes per side, or until nicely browned on each side. Allow to cool only long enough, to fully enjoy all the flavors.