

# Shrimp in Sage Garlic Butter

## INGREDIENTS:

- 1 pound shrimp - peeled and deveined
- 1 tsp salt - divided
- 1 tsp black pepper - divided
- 1 tsp sweet paprika
- 1 tbsp olive oil
- 4 tbsp unsalted butter - divided
- 12 garlic cloves - grated or finely minced
- 1 small yellow onion - finely chopped
- 1 tsp dried sage
- 1 tsp cornstarch
- 2 tbsp lemon juice
- 2 tbsp chopped parsley
- ½ tsp chili flakes
- zest from ½ lemon

## Instructions:

1. Get your prep done before you start cooking. Thaw, peel and devein the shrimp. Pat them dry with a paper towel. Season with paprika, 1 teaspoon salt and pepper. Toss until coated and set aside.
2. Finely chop the onion, grate the garlic cloves and chop the parsley.
3. In a skillet, heat oil and 2 tbsp butter over high. Place shrimp in a single layer and sear, 1 minute per side. Remove from skillet.
4. Reduce heat to low, add garlic and onion. Cook for 3 minutes until soft and fragrant. Stir frequently. Stir in the remaining salt and pepper, sage and cornstarch. Add the rest of the butter and stir until melted. Sprinkle with lemon juice.
5. Return the shrimp to the skillet and simmer for 1 minute or until heated through. Top with parsley, chili flakes, freshly ground black pepper and lemon zest. Enjoy!

# Homemade Breakfast Sausage

## **INGREDIENTS:**

- 1 ½ pounds ground pork (approximately 15% fat)
- 4 cloves garlic, minced
- 1 tablespoon packed light brown sugar (optional)
- 1 tablespoon finely chopped fresh sage
- 1 tablespoon finely chopped fresh thyme
- 1 ½ teaspoons kosher salt
- 1 teaspoon black pepper
- ½ teaspoon crushed red pepper flakes
- ½ teaspoon poultry seasoning
- ½ teaspoon smoked paprika

## **Instructions:**

1. In a large bowl, place ground pork, minced garlic, brown sugar if using, fresh sage, fresh thyme, kosher salt, black pepper, crushed red pepper flakes, poultry seasoning, and smoked paprika.
2. Thoroughly mix the pork and seasonings until evenly combined. Cover the mixture with plastic wrap and refrigerate for at least 1 hour; marinating overnight yields optimal flavor.
3. Divide the mixture into 12 equal portions and shape each into a patty.
4. Heat a large skillet over medium heat and brown the patties for 4–5 minutes per side until the internal temperature reaches 165°F (74°C). Serve immediately.
5. Extra Tip: Brown sugar is optional and can be omitted for a less sweet sausage. Fresh herbs are recommended, as dried herbs are more concentrated and require adjustment in quantity. This sausage can be frozen for extended storage.

# Cheddar Sage Biscuits

## Ingredients:

- 3¼ cups all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- ½ teaspoon baking soda
- 1 cup sharp cheddar cheese (grated)
- 2 tablespoons fresh sage (finely chopped)
- 1 cup very cold butter (diced)
- 1 cup cold buttermilk
- 1 egg for egg wash (for brushing)

## Instructions:

1. In a large bowl, combine the 3¼ cups all-purpose flour, 1 tablespoon baking powder, 1 teaspoon salt, and ½ teaspoon baking soda. This mixture forms the base and ensures your biscuits rise properly.
2. Add 1 cup grated sharp cheddar cheese and 2 tablespoons finely chopped fresh sage to the bowl, mixing them in evenly for that signature taste.
3. Cut in 1 cup of very cold diced butter until the mixture looks like small peas, which is crucial for achieving those desirable flaky layers.
4. Stir in 1 cup cold buttermilk just until the dough comes together, being careful not to overmix to keep the biscuits tender.
5. On a floured surface, gently press and roll the dough into a 1-inch thick rectangle, then fold it into thirds like a letter for extra flakiness before rolling it out again to 1 inch thick.
6. Cut the dough into 12 squares and place them on the prepared baking sheet. Brush the tops with the egg wash for a golden finish.
7. Bake for about 15 minutes, or until the biscuits are golden brown. Remember to keep all ingredients cold and handle the dough lightly to maintain that perfect texture.