

## HONKER APPLE BREAKFAST SAUSAGE SANDWICH

You can make sausage out of just about any meat, including ducks and geese. My favorite camp breakfast is a homemade sausage patty topped with cheese and scrambled eggs and sandwiched into sturdy English muffins. This sandwich can be consumed at the table or packed away as an easy-to-eat duck blind snack. You can place foil-wrapped sausage sandwiches in a large coffee can with paper towels to fill up the air spaces. Secure the lid and it's ready to be loaded into your pack. If you're worried about transporting eggs, break them open at home and transfer the yolks and whites to a re-sealable plastic bag or a container with a tight-fitting lid. Add seasoning and cheese to the mix, and then simply pour the mixture into a lightly greased pan when it's time for breakfast. Consider freezing the sausage patties ahead of time. Once frozen, they will keep their shape. And if you vacuum-pack them they will require less ice in the cooler during the trip to duck camp.

### Canada Goose Apple Sausage Ingredients:

- 6 cups skinless goose breast fillets, cut into 1- to 2-inch cubes
- 2 cups boneless pork shoulder, cut into 1- to 2-inch cubes (or ground pork)
- 1/2 pound bacon, roughly chopped
- 3 tablespoons rubbed sage
- 1 teaspoon ground mustard
- 1 tablespoon crushed red pepper flakes
- 2 tablespoons kosher salt
- 2 tablespoons ground black pepper
- 1 cup apple juice, chilled
- 1 1/2 cups peeled, cored, and minced apple

### Directions:

1. Combine the goose, pork shoulder, and bacon. Grind the meat in batches using a grinder or food processor. Place the thoroughly ground meat in a large bowl.
2. Mix together the sage and next 4 ingredients in a medium-sized bowl. Add the apple juice and mix well. Add this mixture and the minced apple to the ground meat, using your hands to thoroughly mix all the ingredients for several minutes.
3. Form the meat mixture into balls about 2 inches in diameter. Pack each ball tightly with your hands, then place on a lightly greased sheet pan or on wax paper. Press down lightly on each ball to form a patty.
4. Sausage patties should be refrigerated immediately. If they are not going to be cooked within 3 or 4 days, freeze for later use.

### Sandwich Ingredients - Serves 6:

- 1 dozen medium eggs
- 1 teaspoon garlic salt
- 1/2 teaspoon ground black pepper
- 2 tablespoons butter
- 1 cup minced green onions
- 1 1/2 cups shredded cheese, any variety
- 6 English muffins, split, toasted, and lightly buttered
- 6 Canada Goose Apple Sausage patties, cooked
- Bottle of hot sauce

Directions:

1. Whisk together the eggs, salt, and pepper. Heat the butter in a large skillet over medium heat. Cook the eggs for 3 to 4 minutes, stirring often. When the eggs are still a little runny, add the green onions and cheese. Continue cooking for 2 to 3 additional minutes until the eggs are done.
2. For each sandwich, place one buttered English muffin half on a work surface or cutting board. Top with sausage, scrambled eggs, and another English muffin half. Add hot sauce to taste.