

FRIED SCRAPPLE

Serves 4 - 6

Ingredients:

Stryker Farm Scrapple

Scrapple is unique to the Pennsylvania Dutch. In efforts to make use of pork parts otherwise unusable, scrapple was created. The secret is in the spices, making it a tasty breakfast meat alternative.

Instructions:

1. Scrapple is easiest to fry up when it is partially frozen. Chill the scrapple loaf in the freezer for a half hour before cooking.
2. Slice it lengthwise or width-wise depending on your preference. I find width-wise makes for more manageable pieces when flipping.
3. Heat up a skillet and fry one side of the scrapple. Let it cook for approx. 10 minutes to get a nice brown crust. If you try to flip it and it's too mushy to move, it needs longer on that side. Fry both sides.

Serve it by itself or as part of a breakfast sandwich. It goes really well with some maple syrup.