

“Brooklyn's Jamaican Breakfast Sausage” Recipe
(by Graybeard)

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Brooklyn's Jamaican Breakfast Sausage

- pork butt 1000gr.
- salt 20gr.
- pepper 2 gr.
- allspice 1.5gr.
- cardamom 1gr.
- coriander 1gr.
- thyme 1gr.
- water 100gr.

This recipe comes from a little girl named Brooklyn from Jamaica that just made it out of Port Royal in 1692 right before the big earthquake hit. She was picked up by a bunch of pirates and forced to cook for them on their voyages all over the Caribbean. She finely escaped from them after many years and made it to Florida. Now in some way out of the place areas down there still serve it to this day. When I was down there I was lucky enough to get the recipe for it.