

Sausages & Apples



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 8 appetizer servings

1T olive oil

1 Hillshire Farms sausage link

1 Honeycrisp apple, cored, sliced

1/4 small onion, cut into thick slices

2T maple syrup

1/2t cinnamon

Toothpicks

In heavy skillet, heat olive oil. Add sausage and brown on all sides until about half way cooked through. Add apple slices and sauté until apples are slightly cooked. Drizzle with maple syrup and cinnamon and stir well.

Remove from heat, slice sausage into bite-sized pieces. Skewer an apple slice, an onion slice and a piece of sausage on a toothpick. Serve maple sauce on the side to use as a dipping sauce.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by

Debbie Spangler ~ Certified Personal Chef

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