



North Vancouver Island Chefs Association

Canadian Culinary Federation Fédération Culinaire Canadienne



Roasted Sausage & Apples

Ingredients

- 2 Tbs. unsalted butter
- 2 Tbs. brown sugar
- 4 cooking apples, peeled, cored & diced *
- 1 cup fresh apple juice *
- 1 cup late-harvest wine, such as Riesling or Gewürztraminer
- 10 whole cloves/1 cinnamon stick/5 whole allspice, crushed
- 6 sweet Italian pork sausages, pricked with a fork *

*Available at the CV Farmers' Market

Preparation

- Heat the oven to 375°F. Melt the butter in a large frying pan over medium heat. Add the brown sugar and cook until it is melted. Add apples and cook until they are golden brown, 5 to 7 minutes. Remove from the heat and place the apples in a large baking dish in a single layer. Season with salt. In the meantime, add the apple juice, late-harvest wine, cloves, cinnamon stick, and allspice to the frying pan over high heat. Bring to a boil and immediately remove from the heat. Infuse for 30 minutes. Discard the allspice, cinnamon stick, and cloves.
- Add the sausages to the baking dish with the apples. Pour the apple juice and wine mixture over the apples and sausages and season with salt. Cover loosely with foil and bake until the sausages are cooked and the apples are tender but still hold their shape, 25 to 35 minutes.
- To serve, cut each sausage in half on the diagonal. Place pieces of sausage and apple on each plate. Drizzle with the pan juices and serve immediately.

