



Sausage, Apple, & Onion Sauté

directions

1. Brown Swaggerty's Farm sausage links in a skillet with 1 tbsp olive oil over medium heat until golden brown. Remove from skillet to drain.
2. In same skillet over medium heat melt 2 tbsp of the butter, add the slivered onions and sauté until slightly softened for about 5 minutes.
3. Add the 2 other tbsp of butter to the skillet with the onions & let melt. Add apple slices to the skillet, tossing with the butter & onions with a wooden spoon. Season with salt & black pepper. Cook for 5 minutes, stirring every so often. Apples & onions will begin to caramelize a bit.
4. Drizzle the 1 tbsp of balsamic vinegar over the mixture, tossing well to coat apple mixture. Add cooked sausage links & toss well. Cook for 3 minutes.
5. Add a splash of wine or apple juice to skillet, cook for another 5 minutes until ingredients are hot & bubbly.



4

servings

15 min

prep time

20 min

cook time

notes

The combination of sausage, apples, and onions is a classic mixture that is gluten-free with Swaggerty's Farm sausage, each flavor naturally complimenting the other. These are three basic pantry/refrigerator ingredients you may always keep on hand...a few apples, some onions, and Swaggerty's Farm sausage.

This is a light, quick and easy dinner recipe the whole family will like. Serving alongside a fresh green veggie or salad and a loaf of crusty bread is the perfect "what-to-cook-for-dinner" recipe.

to serve

Serve Sausage, Apple, & Onion Sauté with fresh steamed asparagus and a generous dollop of marmalade. Salt & pepper to taste.

ingredients

10-12 Swaggerty's Farm - Butcher's Favorite Recipe Fresh Links Sausage

1tbsp olive oil

4 tbsp butter

4 to 5 small tart apples, cored, peeled & sliced

1 small red onion cut into slivers

Salt & black pepper

1 tbsp balsamic vinegar or apple cider vinegar

A generous splash of red wine or apple juice

For serving, a dollop of your favorite orange marmalade, red pepper jelly, or mint jelly

Pairs well with: Spring veggies (e.g. steamed asparagus), baby lettuce salad

Special Kitchen Tools: N/A