



Grape & Maple Glazed Sausage

directions

1. Brown sausage patties.
2. Add to skillet with browned sausages the grape juice, red wine and maple syrup. Bring to a low boil over medium heat. Turn heat to simmer and cook for about 12 minutes or until liquid is reduced by half. Patties will be a deep rich color.
3. Add grapes and cook another 5 minutes over low heat.
4. Season with red chile pepper flakes, sea salt and black pepper.

notes

These deeply glazed savory sausages with a hint of maple topped with fresh herbs are wonderful over your favorite hot cooked rice for a dinner or lunch meal. A little hot, a little sweet and a lot of savory goodness.

to serve

Sprinkle fresh mint and thyme leaves over sausages right before serving.



4 - 6

servings

10 min

prep time

35 min

cook time

ingredients

8 ounces Swaggerty's Farm Sausage Patties

1 cup red seedless grapes

1 cup grape juice

1/4 cup red wine

2 tablespoons real maple syrup

1/2 to 1 teaspoon red chile pepper flakes

Fresh mint leaves

Fresh thyme leaves

Sea salt and freshly ground black pepper

Pairs well with: Basmati or jasmine rice, salad, crusty bread

Special Kitchen Tools: N/A