

Sausage Plate with Fried Apples

Ingredients

- 1 pound link sausages
- 4 apples, peeled, cored, and sliced
- 1 tablespoon sugar
- 1/2 tsp ground cinnamon
- 3 Tbsp sausage fat (reserved from cooking)

Instructions

1. Prick the skin of sausages. Place on a rack in a broiler pan. Cook until done, about 12 minutes.
2. Sprinkle sliced apples with sugar and cinnamon mixed.
3. Fry apples in 3 Tbsp sausage fat until apples are golden.
4. Serve sausage in center of platter. Pile sautéed apples in a ring around them.

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1 pound link sausages. - 1 tablespoon sugar
4 peeled cored slice apples - $\frac{1}{2}$ tsp ground cinnamon

Pick the skin of sausages. place on a rack in a broiler pan. cook until done. about 12-15. Sprinkle sliced apples with sugar and cinnamon mixed. and fry in 3 tbs. fat until apples are golden. serve sausage in center of platter. file sauted apples ring around them.

