



## Sausage and Apples

Chef Michaela Brown, Mic's Kitchen

### Ingredients

2 tablespoons butter  
1 large onion  
½ cup apple jelly  
½ cup firmly packed brown sugar  
2 lbs. little smokie sausages  
3 apples, peeled, cored and sliced  
1 tablespoon cornstarch  
2 tablespoons warm water

### Instructions

1. In a large skillet, melt the butter and add the onion.
2. Sauté on medium heat until onions are golden.
3. Stir in apple jelly and brown sugar.
4. Add sausages and reduce heat to medium low.
5. Cook, stirring occasionally for 20 minutes.
6. Add apples, partially cover pan and cook for 10 minutes or until apples are tender.
7. Combine cornstarch and water, stir into pan.
8. Cook 2 to 3 minutes or until mixture thickens.
9. Serve warm.

