



Apple Onion Sausage Appetizer

Makes 4 Servings

This recipe was developed using the Safe Recipe Style Guide at SafeRecipeGuide.org

Ingredients	Directions	
1 small onion 1 ½ teaspoons butter 2 tablespoons apple jelly 2 tablespoons brown sugar 2 pounds fully cooked kielbasa or Polish sausage, cut into ½-inch slices 1 medium apple ¾ teaspoon cornstarch 1-½ teaspoons water	<ol style="list-style-type: none">1. Wash hands with soap and water.2. Scrub the onion with a clean vegetable brush under running water. Chop the onion and place in a bowl.3. Scrub the apple with a clean vegetable brush under running water. Core the apple and slice it.4. Heat butter over medium heat in a large nonstick sauté pan. Add the chopped onions. Cook onions until they are soft, about 5 minutes. Stir in apple jelly and brown sugar.5. Remove wrapper from the sausage and add to the sauté pan.	<ol style="list-style-type: none">6. Wash hands with soap and water after handling uncooked sausage.7. Cook, uncovered, over medium-low heat until sauce has thickened, stirring occasionally, about 15-20 minutes.
		<ol style="list-style-type: none">8. Add apple slices to the pan. Cover and cook over medium low heat until apples are tender, about 8-10 minutes.9. Mix cornstarch and water in a small bowl until smooth. Stir mixture into sauté pan and bring to a boil. Cook and stir until thickened, about 1 minute. Serve warm.

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