



# Apple Onion Sausage Appetizer

Makes 4 Servings

This recipe was developed using the Safe Recipe Style Guide at [SafeRecipeGuide.org](http://SafeRecipeGuide.org)

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

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