



Apple Onion Sausage

- 1 small onion
- 1 1/2 teaspoons butter
- 2 tablespoons apple jelly
- 2 tablespoons brown sugar
- 8 ounces miniature smoked sausage links
- 1 small apple
- 3/4 teaspoon cornstarch
- 1-1/2 teaspoons water

1. Remove the outer skin from the onion. **Scrub the onion with a vegetable brush while holding under cold running water. Chop the onion on your produce cutting board.** Place onion in bowl. **Wash cutting board in warm, soapy water. Hold apples under cold running water. Rub with both palms while turning continuously. Use a vegetable brush to scrub around the stem area.** Peel and core the apples. **Slice the apples on your produce cutting board.**
2. 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.
3. Remove wrapper from the sausage links and add to the sauté pan. **Wash hands using soap and warm water.** Cook, uncovered, over medium-low heat until sauce has thickened, stirring occasionally, about 15-20 minutes.
4. Add sliced apple to the pan. Cover and cook over medium-low heat until apples are tender, about 8-10 minutes.
5. 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.



Additional Food Safety Notes Related To This Recipe

- When buying apples be sure that they have good color and are firm to the touch. Avoid those that are soft and have spots. Onions should be hard with dry papery skins. They should be free of green spots or green leathery areas.
- Before buying smoked sausage links be sure that there are no broken seals on the package or discoloration on any of the links. Check the expiration date or sell-by date.
- If purchased before the expiration date, an unopened package of sausage links has a recommended storage time of 2 weeks in the refrigerator. After 2 weeks the sausage should be thrown in the garbage. An opened package only has a recommended storage time of 1 week in the refrigerator. Be sure to wrap tightly after opening.
- Wash hands correctly after handling smoked sausage links. Even if they are considered ready-to-eat, it is important that you wash your hands after handling all meat products
 - Moisten hands with warm water and apply soap.
 - Rub hands together for 20 seconds. Don't forget to use a soft brush to clean your nails and nail beds.
 - Rinse hands and dry with a clean towel.
- Keep food out of the "Danger Zone".
 - Sausage should not be out of the refrigerator for longer than 2 hours.
 - Warming trays or chafing dishes can be used to keep your appetizer at a safe temperature.
 - Put any leftovers into the refrigerator within 1 hour of serving.

Recipe Source

<http://www.tasteofhome.com/Recipes/Apple-Onion-Sausage-Appetizers>