

Spiced Sausage Apples

Yields: 6 servings

Prep time: 15 min

Cook time: 45 min

INGREDIENTS:

- 3 large ambrosia apples (or any large apples)
- 1 pound of sausage
- 1 teaspoon of olive oil
- 1 teaspoon of minced garlic
- ½ cup of thinly sliced scallions
- ½ cup of chopped celery
- 2 teaspoons of garlic powder
- 1 teaspoon of paprika
- 1 teaspoon of cinnamon
- ½ teaspoon of salt
- ¼ teaspoon of pepper
- ½ cup of chopped walnuts
- ½ cup of dried cranberries
- 2 tablespoons of fresh chopped sage

TOOLS:

- [Induction 21 Steel 10 In. Fry Pan with Ceramic Coating](#)
- [Medium Ceramic Rectangular Baker \(3 ¼ Qt.\)](#)





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PROCESS:

1. Heat oven to 350 °F. Also, heat olive oil in fry pan. Saute minced garlic for 5 minutes over medium heat.
2. Add the sausage, garlic powder, salt, pepper, paprika, and cinnamon and cook thoroughly (about 15 minutes.) Then, turn off heat.
3. While this is cooking, cut the apples in half lengthwise and scoop out the inside of each half. Set these hollowed halved apples into the baker.
4. Add the walnuts , celery, and cranberries to the sausage and mix well.
5. Fill the apples with this mixture and place in oven for 45 minutes.
6. Remove baker from oven and let cool.

Enjoy this for breakfast or as a holiday side dish!