

SAUSAGES AND APPLES

Salsicce e Mele al Tegame



This flavorful one-pot meal is perfect for when big crowds are coming, because the recipe can easily be doubled. It is great for family-style dining or buffets.

Serves 6 to 8

- ¼ cup extra-virgin olive oil
- 12 links sweet Italian sausage without fennel seeds
(about 2½ pounds)
- 2 medium onions, halved, then quartered at the
root end
- 1½ teaspoons kosher salt
- 8 fresh sage leaves
- ¼ cup cider vinegar
- 4 Golden Delicious apples, cored and cut into
8 wedges each

Heat a large shallow Dutch oven or very large skillet over medium heat. Add the oil. When the oil is hot, add the sausages and brown all over, about 5 to 7 minutes.

Add the onions and 1 teaspoon salt. Stir to coat the onions in the oil. Cover the skillet, and let the onions brown and wilt, stirring occasionally, about 5 minutes.

Scatter in the sage leaves, and add the vinegar and ¾ cup hot water. Bring to a simmer, cover, and cook until onions are wilted, about 5 minutes.

Add the apples, remaining ½ teaspoon salt, and 1 cup water. Bring to a simmer, set the cover ajar, and cook until apples are tender, about 10 to 15 minutes.

Uncover the pan, increase the heat to get the juices bubbling, and simmer until the juices reduce and glaze the sausages, apples, and onions, about 2 to 3 minutes. Serve right away.