

Sausages Cooked in Cider

An Apple a Day | October 2004



- 6 FRESH ITALIAN SAUSAGES OR OTHER FRESH SAUSAGES**
- 3 CUPS FARMHOUSE (HARD) CIDER OR CIDER-STYLE APPLE JUICE**

Place sausages in a 10-inch skillet with a lid. Add hard cider or apple juice. Bring to boiling; reduce heat and boil gently, uncovered, for 5 minutes. Loosely cover and simmer 10 minutes more.

Remove lid and cook, uncovered, 10 minutes more or until cider or juice becomes like a syrup, turning occasionally to brown sausages on all sides. Remove sausages to a platter. Pour thickened cider over sausages and serve. Makes 6 servings.