



Apple-Celery Stuffed Sausage

Serves 4

- 8 pork sausage patties
- ½ cup finely chopped celery
- ¼ cup finely chopped green onion
- 2 tablespoons butter or margarine
- ¼ cup water
- 1 cup packaged herb-seasoned stuffing mix
- 1 medium cooking apple, peeled, cored & finely chopped (1 cup)
- 2 tablespoons fresh parsley if you have it
- 2 tablespoons chili sauce
- ¼ teaspoon dry mustard
- ¼ teaspoon pepper

Heat oven to 375

In a saucepan cook celery and onion in butter until tender but not brown.

Remove from heat.

Add water, stuffing mix, and all other ingredients; mix well.

Place about ½ cup of the stuffing mixture atop each of four patties.

(Easiest if you use an ice cream scoop and then flatten slightly.)

Top each with another patty.

Carefully place in a 9x9 baking pan.

Bake for 35 – 40 minutes (I flip them over after 20 minutes so they do not brown too much on one side.)

This recipe is easy to double but use a 13x9 pan. These are great with French toast.