



Apple Sausage, Potato and Fennel Skillet With Apple Rosemary Gravy

Camine Pappas / June 2017 / Serves 4

INGREDIENTS:

Package chicken apple sausage with 4-5 links
2 huge or 4 regular red skin potatoes cubed
1 fennel bulb sliced and chopped into large chunks
1/3 c onion diced finely
Handful chopped parsley
3-4 t fresh rosemary chopped finely
1 C vegetable stock (Knorr bouillon cube dissolved in 2 C boiling water but you only need 1 C)
1 C real apple cider
1 t kosher salt
1/4 t pepper
1/2 t ground coriander
1 T flour
2 T light oil



METHOD:

Put oil in large sauté pan, and heat to shining. Add the sausage and cook on medium on one side until nicely browned. Add the potatoes, onion, and fennel as well as the coriander and salt and pepper, and using a spatula, continue to cook until potatoes are partially soft, about 5 minutes. Add ½ the stock, and lower heat to medium low. Let reduce for about 3 minutes. Add the parsley, and the rosemary, and the apple cider and continue to cook for another few minutes to reduce the sauce, keeping the food boiling slightly at all times. Add a bit more stock if needed. Then take off heat. Dissolve the flour in a little water to make a thin paste and add to skillet. Stir to thicken all into a gravy. Serve and garnish with more fresh parsley.

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