

## 2016 CGC Harvest Lunch



Sage Sausage Bites  
With  
Balsamic Apricot Dip

Total time: 22 mins.

Yield: 8 servings

Ingredients:

- 1 T. extra virgin olive oil
- ½ onion, chopped
- 1 ¼ pounds bulk Italian sweet sausage meat
- 3 T. chopped fresh sage, 4 or 5 sprigs, slivered
- ¼ cup balsamic vinegar
- 1 cup apricot all-fruit spread or apricot preserves
- ½ cup spicy brown mustard
- 1 cup Italian bread crumbs

Directions:

Preheat a small pot over medium heat and the oven to 425 degrees F.

To the pot, add oil and onion. Saute the onion for 1 minute.

In a mixing bowl, combine sweet sausage and chopped sage. Next, add balsamic vinegar to onion and reduce by half, 1 minute. Remove vinegar from heat and combine with apricot spread or apricot preserves and spicy mustard. Stir until mustard is fully incorporated. Dip will be glossy and brown in color. Add 2 T. of apricot dip to bulk sausage and mix. Form meat into bite size nuggets, coat in bread crumbs then place on nonstick cookie sheet. Recipe will make 20 to 24 pieces. Bake 15 to 17 minutes, until evenly browned, turning occasionally. Drain, then serve with party picks for dipping with remaining balsamic apricot mustard dip.

