



# MEATY APPLE SKILLET

From the kitchen of Mom Dudley

## Ingredients:

- 1 Large Tart Apple, peeled and thinly sliced
- 2 Tbsp Butter or Margarine
- 1 tsp Cinnamon
- 1/8 tsp Nutmeg
- 2 tsp Cornstarch
- 2/3 cup Cranberry-Apple Juice
- 1 lb Kielbasa or Polish Sausage, cubed and fully cooked
- 3/4 lb Pork Sausage, cooked and drained
- 3/4 lb Pork Sausage Links, cooked and drained
- 1 1/2 cup Ham, fully cooked and cubed

## Directions:

In a skillet, sauté apple slices in butter, sprinkle with cinnamon and nutmeg.

Cover and cook for 5 minutes or until apples are tender.

Combine cornstarch and juice until smooth, stir into apple mixture. Bring to a boil, cook and stir for 2 minutes or until thickened. Add the sausage and ham, heat thoroughly.

Yield 12 - 16 servings.