

*Chef Maxine Borcharding*  
*Oregon Culinary Institute*

Recipes for Portland Nursery  
2007 Apple Festival

Apple and Sage Pork Sausage with Caramelized Onions  
Serves 4

For the sausage:

1 ½ T extra virgin olive oil  
1 small yellow onion cut in ¼" dice  
1 pound ground pork  
1 large granny smith apple, peeled and cut into ¼" dice  
1 large egg, lightly beaten  
½ cup fine cracker crumbs  
1 T light brown sugar  
1 T chopped fresh sage  
½ t freshly grated nutmeg  
¼ t cayenne pepper  
Zest of 1 lemon finely grated  
Salt and freshly ground black pepper

For the onions:

2 large yellow or red onions thinly sliced  
2 T unsalted butter  
½ cup Madeira

Cook the diced onion in 1/2T of olive oil over moderate heat until the onion is softened.  
Do not brown.

Transfer the onion to a bowl large enough to hold the remaining sausage ingredients. Add the rest of the ingredients except for the butter and mix well.

Form into 8 patties, about ½" thick.

In the same skillet you used for the diced onions, heat 1 T each of butter and olive oil and begin to sauté the sliced onions over moderate heat. Stir occasionally and continue sautéing until the onions are a golden brown. This will take about 20 min. Season with salt and pepper and add the wine. Cook until almost evaporated. Keep warm.

While the onions are browning, heat a second skillet with 1 T of butter. Add the sausage patties and cook over moderately high heat until browned on both sides. Reduce the heat to moderate and cook until no traces of pink remain.

Serve the sausage patties on top of a bed of the caramelized onions.