

Beer Glazed Sausage & Apples

Ingredients:

1 - 12oz. bottle belgian style wheat beer
1/2 tsp. crushed red pepper
1 - 16oz. package smoked sausage, sliced
1/2 lb. fresh green beans
2 tbsp. butter
2 - medium cooking apples, cored & sliced
2 tbsp. brown sugar
1 tbsp. cider vinegar
1 tsp. finely shredded orange peel
8 - sage leaves

Directions:

1. In a medium skillet combine 1/2 of the beer and the crushed red pepper; bring to boiling. Add sausage and green beans. Return to a simmer, cook, covered 5 to 8 minutes or until beans are tender. Drain. Set aside.
2. Meanwhile, in a large skillet melt 1 Tbsp. butter; add apples. Cook, turning occasionally, until apples are just tender. Transfer to a platter.
3. Add sausage to skillet. Cook, turning occasionally, until browned on all sides. Add to platter; cover. Drain fat from skillet.
4. Carefully add remaining beer to skillet (mixture may foam); stir to scrape up browned bits. Add remaining 1 Tbsp. butter, brown sugar, cider vinegar, and orange peel. Bring to boiling; reduce heat and boil gently, uncovered, 5 to 6 minutes or until slightly thickened. Return sausage and green beans to skillet to coat in glaze. Heat through. Fold in apples. Return to serving platter. Sprinkle with sage. Makes 4 servings.