



Nutty-Hot Sausage Burgers with Shredded Apples & Arugula

directions

1. In a large bowl mix together the bulk sausage, walnuts, garlic and horseradish. Season with a bit of sea salt and black pepper. Use your hands to mix like you would in making a meat loaf. After well blended, form into 4 thin burger patties.
2. Cook patties in a skillet over medium heat until well done on both sides. As patties are done, remove to a sheet pan to keep warm. Place a slice of cheddar on top of each patty. Loosely cover with foil.
3. Spread buns, top and bottom with mayo. In same skillet used for cooking patties, brown buns, cut side down, over medium high heat until well toasted.
4. To construct burgers, place bottom buns on flat work surface. Add patty and cheese, shredded apples, arugula leaves, a sprinkle of salt and black pepper. Spread top bun with mayo-horseradish mixture. Place top bun on top of burger and serve.

notes

You can make two double patty burgers or 4 single patty burgers. You can also double the recipe to make 4 double burgers or 8 singles for a crowd.

The ground nuts in this mix add a wonderful crunch to every bite and the horseradish sauce adds just the right amount of additional heat and spice.

to serve

Serves two (2) double patty burgers or four (4) single patty burgers



2 - 4

servings

10 min

prep time

20 min

cook time

ingredients

1 lb Swaggerty's Bulk Hot Sausage
1/2 cup ground or finely chopped walnuts
1 teaspoon garlic paste or mince
2 teaspoons horseradish
Slices of sharp Cheddar cheese
2-4 of your favorite burger buns, Ciabatta buns are great
1/4 cup mayonnaise for toasting buns
1/2 cup mayonnaise mixed with 1 teaspoon horseradish for garnish
2 to 3 tart apples, shredded
Arugula leaves or watercress leaves
Sea salt
Freshly ground black pepper

Pairs well with: Salad, seasonal fruit, greens

Special Kitchen Tools: N/A