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*The perfect recipe for one of those "what to cook for dinner" days! This fantastic combo of tastes comes together in this simple and tasty skillet recipe. Juicy, browned sausage links sautéed with apples and onions topped with a dollop of orange marmalade and served with fresh steamed asparagus.*

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## Sausage, Apple, & Onion Saute

### Directions

1. Brown Swaggerty's Farm sausage links in a skillet with 1 tbsp olive oil over medium heat until golden brown. Remove from skillet to drain.
2. In same skillet over medium heat melt 2 tbsp of the butter, add the slivered onions and sauté

until slightly softened for about 5 minutes.

3. Add the 2 other tbsp of butter to the skillet with the onions & let melt. Add apple slices to the skillet, tossing with the butter & onions with a wooden spoon. Season with salt & black pepper. Cook for 5 minutes, stirring every so often. Apples & onions will begin to caramelize a bit.
4. Drizzle the 1 tbsp of balsamic vinegar over the mixture, tossing well to coat apple mixture. Add cooked sausage links & toss well. Cook for 3 minutes.
5. Add a splash of wine or apple juice to skillet, cook for another 5 minutes until ingredients are hot & bubbly.

## Notes

The combination of sausage, apples, and onions is a classic mixture that is gluten-free with Swaggerty's Farm sausage, each flavor naturally complimenting the other. These are three basic pantry/refrigerator ingredients you may always keep on hand...a few apples, some onions, and Swaggerty's Farm sausage.

This is a light, quick and easy dinner recipe the whole family will like. Serving alongside a fresh green veggie or salad and a loaf of crusty bread is the perfect "what-to-cook-for-dinner" recipe.

## To Serve

Serve Sausage, Apple, & Onion Sauté with fresh steamed asparagus and a generous dollop of marmalade. Salt & pepper to taste.

4

servings

15 min

prep time

20 min

## ingredients

10-12 Swaggerty's Farm - Butcher's Favorite Recipe Fresh Links Sausage

1tbsp olive oil

4 tbsp butter

4 to 5 small tart apples, cored, peeled & sliced

1 small red onion cut into slivers

Salt & black pepper

1 tbsp balsamic vinegar or apple cider vinegar

A generous splash of red wine or apple juice

For serving, a dollop of your favorite orange marmalade, red pepper jelly, or mint jelly

Level of complexity:

Easy

Number of ingredients:

8

Pairs well with:

Spring veggies (e.g. steamed asparagus), baby lettuce salad

Special Kitchen Tools:

N/A

## [Swaggerty's - Trust and Transparency.jpg](#)



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