



Nutty Hot Sausage Burgers | Shredded Apples & Arugula

directions

1. In a large bowl, mix together sausage, walnuts, garlic, and horseradish. Season with salt and pepper. Use your hands to mix and 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 the same skillet used for cooking patties, brown buns, cut side down, over medium-high heat until well toasted.
4. Assemble the burgers with sausage patties and cheese, shredded apples, arugula leaves, a sprinkle of salt, and black pepper.

2 - 4 <i>servings</i>	10 min <i>prep time</i>	20 min <i>cook time</i>
ingredients 1 lb Swaggerty's Farm Sausage 1/2 cup ground or finely chopped walnuts 1 tsp. garlic paste or mince 2 tsp. horseradish Slices of sharp Cheddar cheese 2-4 Ciabatta buns 1/4 cup mayonnaise for toasting buns 1/2 cup mayonnaise mixed with 1 tsp. horseradish for garnish 2 to 3 tart apples, shredded Arugula leaves or watercress leaves salt and pepper		

To Serve

Serve your gourmet sausage burgers warm with a side salad, maybe even some truffle fries or kettle chips, etc.

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