

Sausage Stuffed Apples

(The original version uses bread crumbs but this went over well. I make stuffed apples every year for my daughters birthday and remember why I only do it once a year. This takes a good half day of hard work.. However at the end of the day I have 4 meals, apple rings and a batch of applebutter or applesauce)

- 25 apples
- 3 pounds pork sausages
- 3 cups celery, finely chopped
- 1 cup onions, finely chopped
- 8 cups cooked rice
- 2 2/3 cups water
- 1 teaspoon sage
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon nutmeg



Frozen Stuffed Apples

Slice top 1/2 inch off apples and core. (tops make good frozen cinnamon apples - 1 batch of sauce will do all the tops)

Scoop out pulp reserving 2 cups. (can use rest for applesauce.) Brown sausage. Put in large kettle to mix. Sauté celery and onion in grease 5 min or until tender. Stir in apples and cook for 2 or 3 minutes Drain off grease and mix with sausage. Add remaining ingredients. Stuff apples. Freeze ones not using right now in a cake pan then move to freezer bags. Cook ones you are using at 350 for 40 min.

Frozen apples defrost slightly and bake for 50 min or until tender.

25 Servings

CINNAMON APPLE RINGS

- 1/2 c. red cinnamon candies
- 1/4 c. sugar
- 3 apples

In skillet, combine cinnamon candies, sugar and 2 cups of water. Stir over medium heat until sugar and candies are dissolved. Core apples and cut into 1/2 inch rings. Add rings to syrup. Simmer gently until transparent, but not soft. Can serve hot or cold.

<http://www.lincolntent.com/GFCF-Sausage.html>