



THE MEAT HOUSE: 15 Minute Recipe

Your Neighborhood Butcher

APPLE MAPLE SAUSAGE BREAKFAST

- 2 packages Jiffy Corn Muffin Mix
- 2 eggs
- 1 $\frac{3}{4}$ cup milk
- 4 tbs melted butter
- 8 apple maple sausages
- 1 jar chunky apple sauce
- 2 tablespoons water

Instructions

Set the sausages in a cold skillet with room to move and two table spoons of water. With the heat on medium, let the sausages cook slowly. Turn and rearrange the sausages as you see fit, but please . . . use tongs to preserve the juicy goodness within. As the sausages cook, prepare the batter by combining the rest of the ingredients.

Note

The directions are on the side of the Jiffy mix. When the sausages are ready, remove them to a plate, cover loosely with foil and remove from heat. Place them in a warm place, warmer drawer or oven set to low. Cook the pancakes as directed, setting cooked pancakes on a plate in a warmer. Place the apple sauce in a serving bowl. Bring the pancakes and sausages to the table.



Options

- Add some honey or maple syrup to the batter!
- Consider adding onions to the pan as you cook the sausages.
- They will caramelize and take on the flavor of the sausage.
- Stir a little cinnamon into the apple sauce.
- Consider heating the apple sauce.
- Fresh Apple Cider ties this all together.

For store locations, recipe ideas or to shop online visit:

www.TheMeatHouse.com