

# Smoked Apple Sausage with Apple BBQ Sauce, Cabbage Relish, Olive Oil Poached Carrots and Potato Pave

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## ***Smoked Apple Sausage***

12 oz Meadowbrook's Omega Pork	¼ lb Meadowbrook's Natural Smoked Bacon	
1 tbsp ground fennel	1 tsp salt	1 tsp pepper
1 tsp cumin	1 smoked apple	2 feet sausage casing

1. To smoke apple: peel apple, cut into four pieces and remove core
2. Place in smoker for about 20 min or until smoke is visible on apple, rough chop apple.
3. Chop pork and mix in apple pieces and bacon
4. Put through meat grinder 2 times.
5. Mix all remaining ingredients together in a mixer and stuff into casing with sausage filler.
6. Bake at 350 until reaches inner temp of 165

## ***Cabbage Relish***

1/8 <sup>th</sup> head of cabbage	1 ½ tsp salt	1 shallot
1/8 <sup>th</sup> tsp ground fennel seed	1/8 tsp ground coriander	¼-cup red wine vinegar
1/8 cup water	1/3 red pepper	¼-cup honey

1. Shred cabbage and mix in bowl with salt let stand for 1 hour
2. Pour off liquid and save cabbage mix
3. Mix all remaining ingredients, cover and let rest in the fridge for at least 3 hours

## ***Apple Barbeque Sauce***

¼-cup Ketchup	1/8 cup apple juice	1/8 cup cider vinegar
1/8 cup soy sauce	¼-cup molasses	½ tsp pepper
Salt to taste	½ tsp garlic powder	¼ cup grated apple
1/8 cup chopper onion		
2 tbsp olive oil		

1. Heat oil in saucepan
2. Add onions. Cook until onions start to brown
3. Add in spice, toast for about 1 min.
4. Add in vinegar to deglaze
5. Add in remaining ingredients and bring to a boil
6. Reduce to a simmer for about 15 minutes
7. Mix with a hand blender until all ingredients are evenly blended

## ***Potato Pave***

3 large russet potatoes	1 ½-cup halve cream	2 cloves garlic peeled and smashed
¼ cup parmesan cheese	Salt and pepper to taste	

1. Peel and thinly slice potatoes.
2. In a sauce pan heat cream and garlic until just below a boil.
3. Line a small baking pan with parchment paper and spray with cooking spray.
4. Layer a layer of potatoes then brush with cream mix and repeat. In the middle, add the parmesan cheese.
5. Back at 350 for 30-35min or until golden brown and potatoes are soft.

## ***Olive oil pouched carrot***

3 large carrots	3 cups olive oil	Salt and pepper to taste
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1. Place olive oil in small pot and place on medium low heat.
2. Thinly slice carrot and place in oil
3. Oil temp should not be very hot, around 250 so that you do not deep fry the carrots but cook them slowly
4. Cook for about 10 minutes or carrot become tender.