



WILD. NATURAL. SUSTAINABLE.

Berkshire Pork Paleo Sausage with Apple & Cranberry Stuffing

• Prep Time: 45 minutes • Yields: 4 servings

Ingredients:

- 1 Fossil Farms Berkshire Pork Ground average 1lb.
- 1 large onion diced
- 1 cup celery finely chopped
- ¼ cup of fresh parsley chopped
- 1 garlic clove minced
- 2 tbsp. olive oil
- 1 tbsp. Italian seasoning
- 2 apples chopped
- ¼ cup raisins
- ¼ cup cranberries
- ¼ cup chicken broth

Method:

1. Brown Berkshire pork ground meat with olive oil and garlic in a large skillet.
2. Cook for 5 minutes then remove from heat and set aside.
3. Sauté chopped celery and onion in olive oil until tender, sprinkle parsley over mixture.
4. Preheat oven to 350°F.
5. Peel and chop apples into small cubes and toss with raisins, cranberries, ground pork, onion and celery.
6. Add chicken broth and pour into baking dish.
7. Bake 30-35 minutes covered then uncover for last 15 minutes of cooking.
8. Allow sausages to rest before grill, fry or cook with favorite sides. Enjoy!

Equipment:

- Oven
- Large skillet
- Baking dish
- Baking sheet

