

Sausage Ring

Grace Sunn Bush

The Church of St. Michael and St. George - St. Louis, MO - 1985

Servings: 8

2 pounds bulk sausage
1 1/2 cups cracker crumbs
2 eggs, slightly beaten
1/2 cup milk
1/4 cup minced onion
1 cup finely chopped apple
canned apricots (for garnish)
parsley (for garnish)
scrambled eggs (optional)

Preheat the oven to 350 degrees.

In a bowl, combine the sausage, cracker crumbs, two eggs, milk, onion and apple. Mix thoroughly.

Press the mixture lightly into a six-cup ring mold. Turn the molded sausage out onto a shallow baking pan.

Bake for about one hour. Drain off excess fat.

Place the mold in the center of a serving plate.

To serve, you can fill the center of the mold with scrambled eggs sprinkled with paprika. Garnish the ring with broiled apricot halves and parsley, if desired.

(You can partially bake the ring for 30 minutes on the day before and finish on the morning of the brunch.)

Per Serving (excluding unknown items): 503 Calories; 47g Fat (85.7% calories from fat); 15g Protein; 2g Carbohydrate; trace Dietary Fiber; 132mg Cholesterol; 782mg Sodium. Exchanges: 2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 8 Fat.