

Stuffed Sausage Roll

Luella Hayes

The Pennsylvania State Grange Cookbook (1992)

Servings: 6

*2 pounds bulk sausage
2 cups apples, chopped
2 small onions, chopped
2 cups bread crumbs*

Preheat the oven to 350 degrees.

On a sheet of waxed paper, pat out the sausage into a one-half-inch thick rectangle.

In a bowl, combine the apples, onions and bread crumbs. Mix well. Spread over the sausage. Roll up as for a jelly roll, tucking in the edges. Place in a baking dish.

Bake for 45 minutes.

Per Serving (excluding unknown items): 809 Calories; 63g Fat (70.6% calories from fat); 23g Protein; 36g Carbohydrate; 3g Dietary Fiber; 103mg Cholesterol; 1321mg Sodium. Exchanges: 1 1/2 Grain(Starch); 2 1/2 Lean Meat; 1/2 Vegetable; 1/2 Fruit; 11 Fat.