

Apple Cabbage Skillet

3 large apples, peeled and cored
2 Tbsp butter
6 cups shredded green cabbage
½ cup thinly sliced onion
2 Tbsp water
1 Tbsp cider vinegar
¼ tsp salt
¼ tsp pepper
1 pound fully cooked sausage
2 Tbsp minced fresh parsley
Prepared mustard, optional

Grate 2 of the apples. In a large skillet over medium heat, melt butter. Add apples, cabbage, and onion; sauté 5 minutes.

Stir water, vinegar, salt, and pepper into apple mixture. Pierce sausages with a fork and place on top of mixture. Cook, covered, 10 minutes or until cabbage is just cooked and sausage is heated through.

Quarter the remaining apple; add to skillet mixture along with parsley. Cook, covered, for 2 minutes. To serve, divide mixture among serving plates, placing one apple quarter on each plate. Serve with mustard.