

Fried Apples, Onions and Sausages

- 2 tablespoons butter
- 4 Gravenstein apples, cored and cut lengthwise into 1/2-inch slices
- 1 large onion, peeled and cut crosswise into 1/4-inch thick slices
- 1/4 teaspoon sea salt
- 1/4 teaspoon freshly ground black pepper
- 4 to 6 fennel or other favorite link sausages

Heat the butter over medium heat in a large frying pan. When it foams, add the apples and sauté until the underside is golden, about 7 minutes. Turn, add the onions to the pan and continue to sauté until the second side of the apples is golden and the onions are limp and golden, another 5 minutes or so. While the apples and onions are cooking, cook the sausages in your favorite fashion.

Serve the sausages while they are hot, accompanied by the apple and onion mixture.



FRUITS

- Apricots
- Apples
- Asian Pears
- Blackberries
- Blueberries
- Cherries
- Figs
- Grapes
- Melons
- Nectarines
- Peaches
- Pears
- Plums
- Pluots
- Raspberries
- Strawberries

VEGETABLES

- Arugula
- Asian Greens
- Basil and other herbs
- Beans
- Beets
- Broccoli
- Cabbage
- Cactus Pads/Nopales
- Carrots
- Celery
- Chard
- Corn
- Cress
- Cucumbers
- Eggplant
- Endive
- Fava Beans
- Fennel
- Garlic (new crop)
- Kale
- Kohlrabi
- Leeks
- Lettuces
- Mushrooms
- Okra
- Onions
- Sweet & Chili Peppers
- Potatoes
- Purslane
- Radicchio
- Radish
- Rhubarb
- Shallots
- Spinach
- Summer Squash
- Tomatillos
- Tomatoes

*Georganne Brennan is an award-winning cookbook author, journalist and teacher. Her most recent book is a food memoir, *A Pig in Provence* (Harcourt, 2008). Her forthcoming book is *Gather, a compilation of memorable menus for entertaining throughout the seasons* (Sasquatch Books, August 2009). Georganne's food writing appears regularly in the *San Francisco Chronicle* and she teaches weekend culinary adventures at her small farm in Northern California. For more information about Georganne and her work, visit www.georgannebrennan.com.*