



Himmel und Erde

NIBBLEDISH CONTRIBUTOR

Ingredients

For each full-sized serving, use - 4 oz pork and apple sausage OR 4 strips applewood smoked bacon - 1/3 cup yellow onion, sliced - 1 cup yukon gold potatoes, chopped - 1 small tart apple, sliced You will also need: - a few tablespoons of olive oil - 1 scant T sugar

Instructions

This variation on a German classic dish was inspired by the deliciously sweet pork and apple sausage created by a local butcher. Pair it with a green salad or simply enjoy it on its own. 1. In a saucepan, bring potatoes to a boil in salted water (approx. 1 T salt to 1 cup water), where the level of the water just reaches the top of the potatoes. 2. Crumble sausage or snip bacon into 1" pieces. Brown in a skillet, adding onion when the fat begins to melt. If the meat is too lean, add olive oil to the pan, a tablespoon at a time until the bottom of the skillet glistens, before adding the onion. Cook until the onions are caramelized and the meat is done. 3. When the potatoes are about half-cooked, arrange the sliced apples on top of the potatoes, sprinkling 1 scant T sugar (slightly more if making several servings) over the apples. Cook until potatoes are tender and apples are tender-crisp. 4. Arrange potatoes and apples in a dish, top with the meat mixture and serve.