



FARMERS MARKET

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Sausage-Stuffed Red Onions –

8 small-to-medium red onions
2 tbl. unsalted butter
8 oz. sweet Italian sausage, casings removed
1/3 cup grated tart green apple, such as Granny Smith
¼ tsp. fennel seeds
½ cup plain dried bread crumbs
1 tbl. finely chopped fresh flat-leaf parsley
1 tbl. finely chopped fresh sage
¾ cup grated Gruyere cheese (3 oz.)

1. Preheat oven to 400°. Slice off tops and bottoms of onions, leaving at least a 2 inch diameter exposed at the top. Scoop out the inside of each onion (about halfway down) using a melon baller or a spoon. Season insides with salt. Transfer onions to a baking dish, and cover with parchment, then foil. Bake until just starting to soften, about 1 hour.

2. Meanwhile, melt butter in a large skillet over medium heat. Crumble sausage into skillet, and cook, stirring, until almost cooked through, about 3 minutes. Add apple and fennel seeds, and cook until sausage is no longer pink, about 2 minutes.

3. Drain sausage mixture, reserving juices in a medium bowl. Finely chop sausage mixture, and add to bowl. Stir in breadcrumbs, parsley, sage, and ¼ cup Gruyere. Let cool.

4. Fill onions with stuffing (about 3 tbl. each), then top with remaining ½ cup Gruyere. Bake until tops are crisp and brown, about 20 minutes more.

Credit: Martha Stewart Living