

Featuring Tennessee Gourmet® Products

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**Sage and Apricot Bites**

- 1 tablespoon extra virgin olive oil
- 1/2 cup onion, finely chopped
- 1 pound bulk Italian sweet sausage
- 3 tablespoons chopped fresh sage, 4 or 5 sprigs, slivered
- 1/4 cup aged balsamic vinegar
- 1 1/2 cup Tennessee Gourmet® Sassy Apricot & Spice (your choice of flavor)
- 1 cup Italian bread crumbs

Preheat oven to 425 °F.

Sauté the onion for one minute in extra virgin olive oil.

In a mixing bowl, combine sweet sausage, half the onion (1/4 cup) and chopped sage.

Next, add balsamic vinegar to onion and reduce by half, (about one minute). Remove from heat and combine with Sassy. Stir until mixture is fully incorporated.

Add 2 tablespoons of Sassy dip mixture plus the remaining onions (1/4 cup) to sausage and mix. Form sausage balls into bite size nuggets, coat in bread crumbs then place on nonstick cookie sheet. Recipe will make 20 to 24 pieces. Bake 15 to 17 minutes, until evenly browned, turning occasionally. Place cooked sausage balls on paper towels to remove excess grease, plate and serve with party picks for dipping with remaining Sassy dip mixture.