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## Easy (Yet Elegant) Breakfast Sausage with Apricot-Mustard Glaze



### Ingredients

1/2 cup apricot preserves	2 TBSP vegetable oil
1/4 cup sweet-hot mustard	20 links (~18 oz) breakfast sausage
2 tsp fresh rosemary, chopped	salt and freshly-ground pepper

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### Directions

1. In a heavy, medium saucepan, whisk the apricot preserves over medium heat for about 1 minute or until melted and smooth.
2. Add the mustard and whisk until mixture simmers, about 30 seconds. Remove from heat and stir in the rosemary and salt and pepper to taste.
3. Heat the oil over medium-high heat in a large, heavy skillet. Sauté the sausages until they are cooked through and browned (about 10 minutes).
4. Put the sausages into the saucepan with the glaze and stir over medium heat for about 1 minute.
5. Serve immediately.

**Total Time:** 15 minutes

**Serves:** 8

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