

**INGREDIENTS:**

Sausage meat      Apples

**DIRECTIONS:**

- 1 Lay the sausages (bulk sausage meat is best) in a frying pan, cover it with hot water and bring quickly to a fast boil. At the end of five minutes pour off the water and fry on both sides, turning twice.
- 2 Lift them, drain over pan, and lay in a colander in the open oven, while you fry sliced and cored apples in the fat that ran from the sausage in frying. If you use link sausage, prick each before boiling.

*Marion Harland's Complete  
Cook Book, 1901*

\* Historic recipes often lack what we would consider today as key pieces of information.  
We recommend modern substitutions for any missing details.

