

# Cranberry sausages deglazed with maple syrup, roasted ratte potatoes with thyme - Virtual Workshop version

## Recipe for 2

### Description

A must at the sugar shack, the sausages in their maple syrup accompanied by beautiful roasted Ratte potatoes.

### Note

You have several possibilities to make the sausages, you can choose your favorite sausage. cut them before cooking or not.

As for the accompaniment, you can roast the vegetables of your choice (squash, carrots, cauliflower...etc)

### Ingredients

#### Sausages

- 4 Unit(s) Johnsonville sausage
- 100 Ml Maple syrup Catégory A Golden
- 1 Unit(s) Onion
- 2 Tbsp Dried cranberries
  
- Butter
- Salt and pepper
- Vegetable oil
- Olive oil

#### Fingerling potatoes

- 150 Gr Fingerling potatoes
- 2 Sprig(s) Thyme
- 2 Clove(s) Crushed garlic
  
- Butter
- Salt and pepper
- Vegetable oil
- Olive oil

### Preparation

- Preparation time **40.00 mins**
- Preheat your **Oven** at **400.00 F°**

#### Plan before the video course

### Ingredients

Make sure you have the ingredients.

### Materials

1 cutting board, 1 large knife (chef's knife), 2 clean table cloths, 1 frying pan (for cooking sausages), 1 pair of tongs (ideally) or forks, 1 soup spoon

1 baking dish

#### Sausages

In a hot frying pan with vegetable oil and a knob of butter, brown the onions, add a pinch of salt and let them caramelize gently. Add the whole sausage or pieces of sausage, add the cranberries and deglaze with the maple syrup, lower the heat. Roll the sausages and cranberries in the caramelized maple syrup and onions. Keep warm until serving.

### Fingerling Potatoes

Cut the potatoes lengthwise, in half or in quarters, depending on their size.

In a bowl, mix them with olive oil, crushed garlic, thyme and fleur de sel (ideally).

Pour the mixture into your ovenproof dish and bake for about 30 to 40 minutes. Make sure you have a nice coloring.

**Bon appétit!**