

# Glazed sausages with maple syrup and fresh rosemary |

**Recipe for 4 servings**

## **Description**

A simple recipe of classic sugar shack meal.

## **Note**

The choice of sausages can be very varied.

Serve with mustard or ketchup as a dip to eat them.

Vegetarian or Vegan option, product that we find very easily in many shops, not necessarily specialized.

## **Ingredients**

### Sausage

- 6 Unit(s) Johnsonville sausage
- 100 Ml Maple syrup Catégory A Golden
- 1 Sprig(s) Rosemary
- 150 Gr Yellow oignon

## **Preparation**

- Preparation time **25 mins**

### Set up

As part of a sugar shack meal we often use cocktail sausages, most of the time we buy them cooked.

It is possible in this case to cut them into 4 or 6 pieces, you can also keep it whole.

You can also cook a traditional sausage and then finalize the operation as follows:

Peel and mince the onion (strips).

### Sausages

In a hot pan with vegetable oil and a tablespoon of butter, brown the onions, add a pinch of salt, let them gently caramelize.

Then add the whole sausage or pieces, deglaze with the maple syrup, add the rosemary, lower the heat.

Roll the sausages in the caramelized maple syrup and onions.

Keep warm until serving.

**Bon appétit!**