

Glazed sausages with maple syrup and fresh rosemary - Virtual Workshop Version

Recipe for 2

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

- 4 Unit(s) Johnsonville sausage
- 100 Ml Maple syrup Catégory A Golden
- 1 Sprig(s) Rosemary
- 0.50 Unit(s) Yellow oignon

- Butter
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **20 mins**

Things to prepare before the workshop

Ingredients

Make sure you have the ingredients.

Equiment list

- 1 cutting board
- 1 large knife (chef)
- 2 clean towels
- 1 pan (sausage cooking)
- 1 pair of tongs (ideally) or forks
- 1 tablespoon

Preparation with the chef

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!