Sausage with Cabbage, Apples, Onions and Fennel

Makes 10 Servings

Preparation: :20, Cook Time: :30

Author: Adapted from Milk Street



5 tablespoons EVOO
5 tablespoons guanciale or pancetta or bacon
2 1/2 medium yellow onions chopped
2 1/2 small fennel bulb trimmed, sliced thinly
5 medium apples quartered, cored and sliced 1/4 inch thick (use one Granny Smith and one sweet red)
5 medium garlic cloves thinly sliced
2 tablespoons dried thyme lightly crushed
2 1/2 pounds cabbage cored and roughly sliced (about 4-6 cups)
Kosher salt and ground black pepper to taste
2 1/2 pounds raw sausages French, garlic, raw type (may also use Kielbasa)
1 1/4 cups water
5 tablespoons cider vinegar
3/4 cup Italian parsley chopped
Garnish: Dijon mustard

1. In a 12-inch skillet over medium, heat the oil until shimmering. Add the guanciale (or pancetta or bacon), onion, fennel, half of the apple slices and the garlic. Cover and cook, stirring occasionally, until the mixture starts to soften without browning, 5 to 7 minutes. Add the thyme and cook, stirring, until fragrant, about 30 seconds.
2. Add the sausages and nestle them into the vegetables. Add the cabbage, salt and pepper and the water. Cover and cook over medium, stirring occasionally, until the cabbage is just tender and the sausages are cooked through, about 12-15 minutes, stirring occasionally and turning the sausages over once during the simmering time. Add more water if the mixture begins to brown.
3. Add the remaining apple slices and the vinegar. Cover and cook without stirring until the apples are warmed through, another 3 to 5 minutes. Turn off heat, garnish with parsley. Taste and season with salt and pepper as needed. Serve with Dijon mustard on the side.

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