

These sweet and smoky seared sausages feature fall apples, onions, and a thick honey mustard dipping sauce for a side or appetizer everyone will love at your holiday gatherings.

### Honey Mustard Seared Sausage with Apples

Prep: 5 minutes

Total: 15-20 minutes

Serves: 3-4

#### Ingredients:

1 package your choice bratwurst sausage, sliced (4-5 sausages)

2 Tablespoons Ava Jane Yucatan Honey

2 Tablespoons Honey Mustard

3 Tablespoons olive oil, divided

½ yellow onion, chopped thin

1 apple, cored and chopped into small cubes (optionally peeled)

½ tsp paprika

Salt to taste

#### Instructions:

Add 1 Tablespoon olive oil to a saute pan.

Add onions and apples, sauteing on high for 4-5 minutes until just brown.

Turn heat to medium-high and continue to saute until apples are just soft and onions are translucent and fragrant.

Combine honey mustard with honey, paprika, and 2 Tablespoons olive oil and mix until thoroughly combined.

Take 1 Tablespoon of this mixture and toss with sausage slices. Add sausage sliced to the pan with the apples and onions.

Sear on medium high heat until thoroughly cooked, 10-15 minutes depending on thickness of the slices.

Remove from heat and serve with the remaining honey mustard sauce as a dipping sauce.