

Maple Candied Sausage

*from **In Our Grandmothers' Kitchens**; inspired by the book **Fry Bacon. Add Onions** by
Kathleen Valentine*

Ingredients:

1 pound smoked sausage, cut into 1/2-inch pieces
1/3 cup brown sugar
2-1/2 tablespoons maple syrup

Instructions:

Brown the sausage pieces lightly in a frying pan. Transfer them to a 1-1/2 quart saucepan, and stir in the brown sugar and maple syrup. Bring to a boil over medium-high heat, stirring constantly; then reduce the heat and simmer, covered, for 1 hour, stirring from time to time. Serves 8 as an appetizer.