



Nutty Hot Sausage Burgers | Shredded Apples & Arugula

directions

1. In a large bowl mix together the bulk sausage, walnuts, garlic and horseradish. Season with a bit of sea salt and black pepper. Use your hands to mix like you would in making a meat loaf. After well blended, form into 4 thin burger patties.
2. Cook patties in a skillet over medium heat until well done on both sides. As patties are done, remove to a sheet pan to keep warm. Place a slice of cheddar on top of each patty. Loosely cover with foil.
3. Spread buns, top and bottom with mayo. In same skillet used for cooking patties, brown buns, cut side down, over medium high heat until well toasted.
4. To construct burgers, place bottom buns on flat work surface. Add patty and cheese, shredded apples, arugula leaves, a sprinkle of salt and black pepper. Spread top bun with mayo-horseradish mixture. Place top bun on top of burger and serve.

2 - 4 <i>servings</i>	10 min <i>prep time</i>	20 min <i>cook time</i>
ingredients		
1 lb Swaggerty's Bulk Hot Sausage		
1/2 cup ground or finely chopped walnuts		
1 teaspoon garlic paste or mince		
2 teaspoons horseradish		
Slices of sharp Cheddar cheese		
2-4 of your favorite burger buns, Ciabatta buns are great		
1/4 cup mayonnaise for toasting buns		
1/2 cup mayonnaise mixed with 1 teaspoon horseradish for garnish		
2 to 3 tart apples, shredded		
Arugula leaves or watercress leaves		
Sea salt		
Freshly ground black pepper		

To Serve

Serves two (2) double patty burgers or four (4) single patty burgers

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