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## Sausage Meatball & Apple Bake

A recipe for Uli's Famous Apple Chicken Sausage

Prep Time: 15 minutes  
Cook Time: 20 minutes  
Yield: 4 servings

### INGREDIENTS:

- 1 pound Uli's Famous Apple Chicken Sausage (about 4 links with casing removed)
- 1 cup shredded apple
- 1/3 cup fine dry bread crumbs
- 1/4 cup onion, finely chopped
- 1 egg, slightly beaten
- Generous dash of pepper
- 2 cans (10.5 oz. each) of condensed beef broth
- 1/4 cup water
- 1 cup raw regular rice
- 3 whole apple slices (1/2 inch thick) cut in half
- 1 1/2 cups sliced carrots (1/2 inch thick)
- 1/8 teaspoon mace

### DIRECTIONS:

1. Combine crumbled Apple Chicken sausage, apple, bread crumbs, onion, egg, and pepper and mix thoroughly. Shape into 16 meatballs.
2. In oven proof skillet, brown meatballs and pour off fat. Set aside.
3. In same skillet, stir in broth, water, carrots, and mace (spice).
4. Bring to boil and stir in rice.
5. Cover and bake at 450 degrees for 15 minutes.
6. Stir, then arrange apple pieces and meatballs on top of rice mixture.
7. Cover and bake for 10 more minutes or until rice is tender.