

Alabama Country Supper



Ingredients

Filling:

- 1-1/2 pounds pork sausage patties
- 6 cups sliced peeled Golden Delicious apples
- OR 6 cups sliced peeled Granny Smith apples
- 1/2 cup dried cherries
- 1 cup sugar
- 1/4 cup butter or margarine

Topping:

- 1/2 cup milk
- 1 package **Martha White® Buttermilk Cornbread Mix**
- OR 1 package Martha White® Cotton Country™ Cornbread Mix
- 2 tablespoons butter or margarine, melted
- 1 egg, beaten

Preparation Directions

1. Heat oven to 425 degrees F. In 10-inch cast iron or ovenproof skillet, cook sausage patties over medium heat until thoroughly cooked, turning once. Remove from skillet. Drain on paper towels; discard drippings.
2. In same skillet, combine apples, cherries, sugar and 1/4 cup butter, cook over medium heat until apples are tender, stirring occasionally. Add cooked sausage to mixture in skillet, tucking patties under apples.
3. In medium bowl, combine all topping ingredients; stir until smooth. Pour evenly over sausage mixture.
4. Bake at 425 degrees F. for 15 to 20 minutes or until golden brown.

Prep Time: 30 min

Serving size: 8 servings