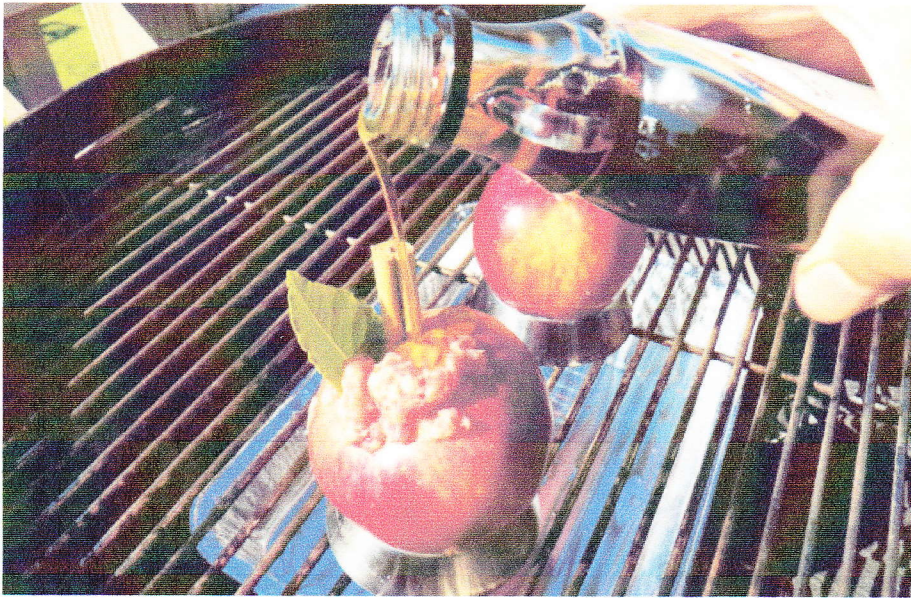


Sausage Meets Apple

By Steven Raichlen



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It's a simple idea that delivers big flavors. Stuff a sweet fall apple with savory breakfast sausage (we used [Farmland breakfast sausage](#), graciously provided by the sponsor of this blog post) and roast it in a smoker. Splash in a little maple syrup for sweetness and add a cinnamon stick for spice. Serve it for breakfast, or as a late night snack, or pretty much any time in between. It makes a great breakfast choice for the holidays.

To hold the apples upright, use my [Best of Barbecue Grill Rings](#). (Barring that, make grill rings from crumpled aluminum foil.) The perfect smoking fuel? [Apple wood](#).

Sausage-Stuffed Apples

Method: Hot smoking

Yield: Makes 6 apples

Equipment: [Best of Barbecue Grill Rings](#)

- 6 firm sweet apples (you can also use onions)
- 2 tablespoons maple syrup
- 8 ounces breakfast sausage
- 6 bay leaves (optional)
- 6 cinnamon sticks

1 Core the apple, leaving the section under the seeds intact. The idea is to create a cavity in the apple.



- 2 Pour 1/2 teaspoon maple syrup in each apple. Stuff each apple with the sausage meat. Stand a cinnamon stick (and bay leaf if using) upright in the sausage in the center of each apple. Place the apple on a grilling ring or ring of crumpled aluminum.



- 3 Set up your grill for indirect grilling and preheat to medium-low (275 degrees). Place the apples on the grill grate over the drip pan away from the heat. Toss the wood chips on the coals.
- 4 Smoke-roast the apples until browned and soft and the pork is cooked through, 1 to 1 1/2 hours.

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