



APPLE STUFFED SAUSAGE ROLL

- 2 Pounds Pork Sausage
- 2 Cups Finely Chopped Apples
- 1/3 Cup Finely Chopped Onions
- 1 Cup Soft Bread Crumbs
- 1 Cup Wheat Germ
- 2 Tablespoons Brown Sugar

DIRECTIONS

1. Pat sausage into an oblong about $\frac{1}{2}$ inch thick.
2. Combine remaining ingredients, mixing well.
3. Spread apple mixture onto sausage and roll up like a jelly roll.
4. Bake in a shallow pan in a 350 degree oven for 1 hour.