

## **Apple and Sausage Hash**

1 lb Premio mild Italian sausage, casings removed  
2 cups apples, peeled, cored and diced  
1/2 cup chopped onions  
3 cups frozen hash brown potatoes  
1 tablespoon fresh rosemary, finely chopped  
1/8 tsp black pepper  
salt to taste

Heat a large nonstick skillet over medium to high heat. Add sausage to the pan and cook for 4 to 6 minutes or until browned. Make sure to crumble with a wooden spoon. Drain. Put sausage back in pan with apples, onions, potatoes, rosemary and pepper. Cook for another 12 to 14 minutes or until potatoes are browned. Makes 6 servings. Can be served with eggs.