

### *Apple-Sausage French Toast*

¾ pound bulk pork sausage  
2 medium apples, peeled and cut into ¼ inch thick slices  
6 eggs  
2 ½ cups milk  
1/3 cup maple syrup  
½ t ground nutmeg  
18 slices French bread (1/2 inch thick)

In a skillet, cook sausage over medium heat until no longer pink; drain. Remove and set aside. Add apples to the skillet; cover and cook for 3–5 minutes or until tender, stirring occasionally.

In a bowl, lightly whisk the eggs, milk, syrup and nutmeg until combined. In a greased 13X9x 2 inch baking dish, arrange half of the bread. Top with the sausage, apples and remaining bread. Pour egg mixture over the top. Cover and refrigerate for 8 hours or overnight.

Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 350 degrees for 45–50 minutes or until eggs are set and bread is golden. Yield: 9 servings