

Shenandoah Vineyards

MUSCAT GLAZED SAUSAGES, FENNEL & ONION

1/3 cup **Black Muscat**

1/3 cup **Shenandoah Vineyards Red Wine Vinegar**

2 medium (~1 ½ lb total) heads partially trimmed fennel

2 small (~¾ lb total) unpeeled onions, cut in half lengthwise

4 mild or hot Italian sausage (1 lb total)

In a 9x13 baking dish, mix wine and vinegar. Trim tough stems, any bruises or root ends from fennel. Reserve feathery green leaves. Cut each fennel head in half lengthwise through the core. Set fennel, cut side down, in pan containing the wine and vinegar mixture. Add sausages and onions to the pan and cover with foil.

Bake at 400°, turning sausages once, until vegetables are soft when pressed, about an hour.

Transfer to serving dish. Garnish with green fennel leaves.

Serves 4

Recipe By: Sunset Magazine