Apple-Mustard Sausage Coins on Cabbage Squares

24 small fork-friendly cabbage squares topped with sausage coins | Active 30 min | Cook 35 min | Total 70 min

Ingredients

• 350 g/12 oz prepared green cabbage in 24 small layered 4 cm/1 1/2 in squares, about 1 cm/3/8 in thick; reserve loose trimmings separately

• 15 ml olive oil (1 tablespoon)

• 1 g fine salt (about 1/6 teaspoon)

• 480 g/17 oz fully cooked ready-to-eat sausage, cut into 24 coins of 20 g each

• 90 g smooth unsweetened apple butter (about 1/3 cup)

• 30 g Dijon mustard (about 2 tablespoons)

• 15 ml apple cider vinegar (1 tablespoon)

• 15 ml water (1 tablespoon)

Set out

Oven, Roasting tray with usable 40 × 30 cm/16 × 12 in base, Knife and board, Small saucepan, Tongs and spatula, Food thermometer, Rigid oven-safe serving tray and small forks, Foil, Refrigerator and shallow containers

Allergens

Mustard. Check labels and substitutions.

Make it

1. Heat the oven to 400°F/200°C. Coat all 24 cabbage squares with oil and salt on the roasting tray. Keep in one layer and roast 15-20 minutes until the thick leaf parts are almost tender.

2. Meanwhile heat apple butter, mustard, vinegar and water in the saucepan, stirring 2-3 minutes until smooth and spoonable. Do not add extra sweet glaze from an unmeasured jar.

3. Turn each cabbage base with a spatula and add one sausage coin to each. Spoon the complete glaze over the 24 coins. Return to the oven 10-15 minutes until cabbage is tender and sausage centers reach 165°F/74°C; check several thick coins and extend cooking if needed.

4. Transfer every piece to the serving tray, using a spatula beneath the cabbage. Serve with small forks. The 24 pieces are small party tastes, not 24 main meals.

Apple-Mustard Sausage Coins on Cabbage Squares

24 small fork-friendly cabbage squares topped with sausage coins | Active 30 min | Cook 35 min | Total 70 min

Bring it

Use the rigid covered oven-safe tray and maintain 140°F/60°C or above if taking hot. Alternatively chill and carry at 40°F/4°C or below. Unprotected transport and display share 2 hours, or 1 hour above 90°F/32°C.

Finish at the gathering

For chilled pieces, arrange a 375°F/190°C oven for 15-25 minutes until sausage centers reach 165°F/74°C. Bring the small forks and spatula; do not ask the host to build 24 pieces during service.

Make it yours

Two neat rows on several small trays replenish more easily than one huge warm platter. The apple-cabbage pairing is useful for a winter supper or a casual game-night spread.

Ingredient labels

Sausage may contain milk, wheat, soy or other allergens; read its actual label. Dijon contains mustard. Check the fruit spread too.

A useful detail

The 70-minute total includes cutting and organizing the 24 bases, the 35-minute maximum roast and a few minutes for transfer. Sausage thickness and its initial refrigerator temperature affect reheating time.

Another way

Use 480 g fully cooked ready-to-eat poultry sausage and keep the 165°F/74°C reheating endpoint.

Use 90 g smooth pear butter in place of apple butter; choose a plain spread without unlisted additions.

Keep it well

Refrigerate shallow portions promptly at 40°F/4°C or below. Use within 2 days or the sausage package’s earlier opened deadline. Follow the Bring it handling limits and reheat portions to 165°F/74°C; the glaze does not preserve the sausage.