



Warrens Cranberry Festival, Inc.

2014 Recipe Contest Winners

Cranberry Maple Sausage Bites

A Wisconsin Appetizer - Created for the Hungry Minds Book Club

Fresh Cranberry Category - 3rd Place - Marianne Strozewski, Warrens, WI

- 1 prepared pizza crust (homemade, refrigerator crusts, or gluten free)
- 2 medium sweet onions (Vidalia onions when in season)
- 3 tablespoons olive oil
- 3 tablespoons Wisconsin butter
- 1 teaspoon salt
- 1 teaspoon granulated sugar
- 1 pound sweet or mild Italian sausage
- 1/2 cup Wisconsin Maple Syrup
- 1 cup Wisconsin fresh or frozen cranberries
- 8 ounces fresh Wisconsin Mozzarella sliced 1/4-inch thick (prefer goat cheese? Try it!)
- Fresh basil leaves

Directions:

Preheat oven to 400F. Preheat oven to 400 degrees. Prepare muffin pan with non-stick spray. Rinse cranberries with cold water; drain. Cut berries in half and set aside. Slice onions into 1/4-inch slices. Caramelize onions in a cast iron skillet at medium heat with olive oil, butter, salt and sugar until golden brown (about 15 minutes), stirring and scraping up the brown bits to avoid burning. Remove from heat and set aside. In a second skillet, crumble the Italian sausage; add cranberries and maple syrup. Sauté until sausage is cooked through. Cut pizza dough in circles and line prepared muffin pan (or stretch onto pizza stone). Spoon a layer of the onions onto the dough. Add sausage/cranberry layer. Top with fresh mozzarella. Garnish with fresh basil. Bake for 15 minutes or until cheese and crust are lightly browned.

Yield – 2 10-inch rounds (approximately 16 squares) or 18 individual servings

Individual bites can be made ahead and frozen for up to 2 weeks.

An excellent dish to pass or share with family or your favorite book club!



The purpose of the Warrens Cranberry Festival shall be to promote the common good and general welfare of the community of Warrens, including holding an annual community festival and raising funds to be used exclusively for civic betterments and social improvements in the Warrens community.