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CHICKEN SAUSAGE WITH QUICK SAUERKRAUT

- **1 12-oz. package chicken sausage**
- **1 tsp. olive oil**
- **1 small onion, sliced thin**
- **1 tart apple, peeled, quartered, cored and sliced thin**
- **1/2 of a small head of cabbage, sliced very thin (about 16 oz.)**
- **1/4 cup plus 2 tbsp. cider vinegar**
- **1/4 tsp. salt**
- **1 cup apple cider**
- **1 tsp. caraway seeds**

Brown sausages in a large skillet over medium-high heat.

Transfer to a plate. Heat oil in skillet over medium-high heat. Add onion and apple and cook and stir until apple begins to brown. Add cabbage, vinegar and salt and cook, stirring and turning cabbage, for 2 minutes. Add cider and caraway seeds. Cover and adjust heat to a simmer.

Simmer for about 30 minutes, until cabbage is soft. Serve with mashed potatoes. Makes 3 to 4 servings.