

Duck Confit Sausage Sandwich

Recipe from "Eat, Drink and Be Merry for Charity" Event Held November 22nd, 2013 at the Chicago Marriott Downtown Magnificent Mile. For more recipes, visit our website at www.harvestchicago.com

4 each duck sausage

4 artisan buns

1 cup cranberry mustard

2 cup pear and apple salad

Cook duck sausage on the oven at 350 F for 10 minutes until fully cooked.

Warm up bread in the oven for 2 minutes. Spread cranberry mustard, add sausage. Top with apple salad.

Cranberry mustard

2 cup cranberry fresh

1 cup sugar

¼ cup apple cider

vinegar

½ lemon juice

Salt and pepper

Add all ingredients to a sauce pot and cook at medium heat for 15 minutes.

Cool down and add 3 tbl whole grain mustard.

Apple and Pear Salad

1 apple julienne

1 pear julienne

½ lemon juice

3 tbl pickled onions

Salt and pepper

Pickled Onions

1 red onion julienne

1 cup apple cider vinegar

.5 cup sugar

1 tsp. salt

15 black. Peppercorns

1tsp. allspice

1 tsp chopped thyme

Add all above items to a sauce pan. Bring it to a boil. Let cool down for 5 minutes and pour over the onion. Cool down completely.



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