

Stuffed Apples.

Four large apples, 1-2 pound bulk sausage, whole cloves.

Wash apples and remove cores. Stick a few cloves into the flesh. Fill cavities of apples with sausage. Put into a covered baking dish with just enough hot water to cover bottom of dish. Cover and put in a hot oven for 20 minutes. Reduce heat and remove cover. Bake in a slow oven for one hour, basting frequently with liquid in baking dish.