

The Perfect Christmas Appetizer! With BACON!

By Anna Olson

Ingredients

1 Tbsp (15 mL) extra virgin olive oil
1 medium onion, finely diced
1 stalk celery, finely diced
1 lb (450 g) uncooked sausages (Bratwurst or an Italian-style sausage)
2 large eggs
1 cup (130 g) dry breadcrumbs
1/2 cup (70 g) dried cranberries
1/3 cup (50 g) coarsely chopped shelled pistachios
1/4 cup (60 mL) maple syrup 2 Tbsp (30 mL) chopped Italian parsley
1 1/2 tsp celery salt
12 strips bacon

Directions

1. Preheat the oven to 375°F (190°C). Lightly grease and line the bottom and sides of an 8-inch (20 cm) square pan with parchment.
2. Heat a small sauté pan over medium heat and add the oil, followed by the onions and celery. Sauté until the onions are translucent, about 5 minutes. Remove the pan from the heat and allow the vegetables to cool.
3. Meanwhile, cut open the sausage casings (or buy sausage meat with- out the casings) and place the meat in a large mixing bowl. Discard the casings.
4. Add the eggs, breadcrumbs, cranberries, pistachios, maple syrup, parsley and celery salt and mix well to combine—your hands will make fast work of this task, but you can also use a spoon. Add the cooled onions and celery and mix in well. Spoon into the prepared pan, pressing down to level the mix.
5. Arrange the bacon slices over the sausage, covering it completely. I like to make a bacon weave to top the sausage squares
6. Bake for 30 to 35 minutes, until the bacon has browned and the meat registers 165°F (74°C) on a thermometer. Let cool in the pan on a wire rack to room temperature.
7. Chill for 2 hours (or up to 2 days) before slicing into squares (they slice much better chilled than at room temperature). Before serving, preheat the oven to 325°F (160°C). Arrange the squares on a parchment-lined baking tray, bacon side down, and warm in the oven for about 10 minutes; the bacon will crisp up. Serve hot or at room temperature.