



Sausages with Acorn Squash and Onions

Serves 4

- 1 large acorn squash, halved, seeded, and cut into ½ inch slices
- 1 red onion, cut into ¼ inch wedges
- 3 tablespoons olive oil
- 4 hot or sweet Italian sausages (3/4lb total)
- ½ cup grated Saxon's Asiago cheese (2oz)
- 1 tablespoon chopped fresh sage leaves
- ¼ cup dried cherries, chopped

1. Preheat oven to 475°
2. On a rimmed baking sheet, toss squash and onion with oil and arrange in an even layer; season with salt and pepper.
3. Add Sausages to sheet.
4. Roast until vegetables are tender; 15-18 minutes.
5. Heat broiler.
6. Sprinkle Saxon's Asiago and sage over the vegetables and broil until cheese is browned and bubbling and sausages are cooked through; 3 minutes.
7. Sprinkle with cherries to serve.



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