

SAUCISSE BRETON

(Breton Sausage)

Following a serious car accident in 1970, Mary Faith flew to France to recuperate only to find Paris in the throes of a folk and acoustic music revival. Within months she had established herself as one of the prime movers of that revival and, with open arms, had eagerly embraced both the French language and the cuisine. Over the next five years she divided her time equally between the music scenes in France and the United States, cross-pollinating the best features of each and assisting in reawakening an interest in France in the Epinette des Vosges—a European forebear of the American mountain dulcimer.

While in Brittany, she met and almost married a young Breton printer and engraver. His mother was a rich repository of Breton culinary folklore and delighted in sharing her knowledge with this young American.

Luckily for me the marriage never took place, and she finally returned to the States. If she hadn't, I might never have tasted this delectable, typically Breton, dish. We certainly never would have gotten married.

2 pounds pork sausage (sage, if possible), sliced
8-10 large potatoes, sliced thick
12 medium-size yellow onions, halved
12 ounces pitted prunes
1/2 bottle apple wine, divided
water
1/4 cup calvados or applejack

Fry the sausage slices until almost cooked, then drain off the fat. Add the potatoes, onions and prunes together with half of the wine and 1 cup water.

Cover and cook on medium high for 15 minutes, then reduce the heat to simmer, adding the rest of the wine, and continue cooking until the potatoes are soft to the fork—checking occasionally to see that the mixture does not burn or stick to the bottom of the pan. If necessary, add a little more water. When the potatoes are cooked, take a spatula and mix together all the ingredients, scraping loose and combining any solidified pan juices. Serve at once on preheated plates with a splash of calvados or applejack.

Serves 6-8