

Barbecue Sausage Bites

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Recipe Source

Servings: 4



This sweet-and-tangy appetizer pairs pineapple chunks with the amounts of pineapple and barbecue sauce to suit my taste. Feel free to do the same.

Ingredients

1 package (1 pound) miniature smoked sausage links
¾ pound fully cooked bratwurst links, cut into ½-inch slices
¾ pound fully cooked kielbasa or Polish sausage, cut into ½-inch slices
1 bottle (18 ounces) barbecue sauce
⅔ cup orange marmalade
½ teaspoon ground mustard
⅛ teaspoon ground allspice
1 can (20 ounces) pineapple chunks, drained

Cooking Method

In a 3-qt. slow cooker, combine the sausages.

In a small bowl, whisk the barbecue sauce, marmalade, mustard and allspice.

- Pour over sausage mixture; stir to coat.
- Cover and cook on high for 2½ to 3 hours or until heated through.
- Stir in pineapple.

Serve with toothpicks.