



Apple-Barbecue Sausage Skewers

total time: 2 hrs | servings: 14 | \$0.69 per serving*

INGREDIENTS

- 1 package (40 oz.) Bar-S Hot Smoked Sausage Links (14 total)
- 1 cup barbecue sauce
- 1 cup applesauce, any variety
- 2 cans (15 oz.) pineapple chunks (drained)
- 2 chopped green bell pepper

GET COOKING

1. Cut each sausage into 4 pieces.
2. In a 4-quart slow cooker, stir together sausage, barbecue sauce, and applesauce.
3. Heat on low for 1-2 hours, stirring occasionally, until sausages are hot and thoroughly glazed.
4. Add the pineapple chunks and chopped bell pepper to sausage mixture during the last 15 minutes, skewer the sausages in between pineapple chunks and pieces of bell pepper. Serve skewered on a plate.

Makes about 28 skewers

Tip: For a thicker glaze, add $\frac{1}{2}$ cup of applesauce and $1\frac{1}{2}$ cups of barbecue sauce.