



Chicken-Apple Sausage Bites

Ingredients:

- **8 ounces chicken-apple sausage**
- **2 ounces bacon**
- **6 ounces beer**
- **2 tablespoons sweet-hot mustard**



Directions:

- **Cut sausages into 1 inch pieces. Render (melting animal fat over a low heat so that it separates from any connective pieces of tissue) fat from bacon, in a large skillet, over a low flame.**
- **Remove bacon, reserve for another use. Raise flame to moderately-high. Add sausage and brown very well on all sides.**
- **Add beer and simmer for 4 to 5 minutes, stirring often. Transfer to your serving dish. Insert wooden picks into sausage bites. Serve with sweet-hot mustard to the side.**

Makes 6 Servings.