

## PINEAPPLE SMOKIES

Dorothy Anderson, Ottawa, Kansas

These sausages in a tangy-sweet sauce make an excellent holiday snack. The recipe is quick and easy but makes lots.

1 cup packed brown sugar	<u>1 1/4 CUP</u>
3 tablespoons all-purpose flour	<u>3 3/4 TAB</u>
2 teaspoons ground mustard	<u>2 1/2 tsp.</u>
1 cup pineapple juice	<u>1 1/4 CUP</u>
1/2 cup vinegar	<u>1/2 + 1/8 CUP</u>
1-1/2 teaspoons soy sauce	<u>1 1/2 + 3/8 tsp</u>
2 pounds mini smoked sausage links	<u>3 pds</u>

In a large saucepan, combine sugar, flour and mustard. Gradually stir in pineapple juice, vinegar and soy sauce. Bring to a boil over medium heat, stirring occasionally. Boil for 2 minutes, stirring constantly. Add sausages; stir to coat. Cook for 5 minutes or until heated through. Serve warm. Yield: about 8 dozen.



I used (3) 14 oz.  
pkgs. of Ambassador  
Little Smokies  
Smoked Sausages.

\* I doubled the  
sauce recipe.

\* per 3 pds of cocktail weiners  
1 1/4 batch sauce -  
for Jill