

ITALIAN SAUSAGE COOKIES STYLE

CATEGORY: MAIN DISH

INGREDIENTS:

12 ITALIAN SAUSAGES - PRECOOKED IF AVAILABLE
1 - 26 OZ. COOKIES TANGY MUSTARD BAR-B-Q SAUCE
1/4 C. MOLASSES
1 C. GREEN PEPPERS CHOPPED
1 C. ONIONS CHOPPED
1 DOZEN HOAGIE STYLE BUNS

METHOD:

IF UNABLE TO GET PRECOOKED SAUSAGE, PIERCE WITH FORK AND PRECOOK IN BEER AND DRAIN. SAUTE PEPPERS AND ONIONS IN SMALL AMOUNT OF OIL. ADD REMAINING INGREDIENTS. POUR OVER SAUSAGES IN 9 X 13 PAN OR SMALL ROASTING PAN AND PLACE IN 350 DEGREE OVEN FOR 45 MINUTES OR UNTIL BUBBLY. SERVE ON HOAGIE BUNS OR OVER PASTA.

OPTIONAL: CAN ALSO BE USED AS A SNACK. JUST CUT UP SAUSAGES INTO BITE SIZE PIECES BEFORE YOU PUT THEM IN THE OVEN.