

3-Ingredient Appetizer



Makes:

16 servings, approximately 5 links per serving

Utensil:

5 Qt./4.7 L Multi-Purpose Oil Core

Rate Recipe:

Select rating Give 3-Ingredient Appetizer 1/5 Give 3-Ingredient
Appetizer 2/5 Give 3-Ingredient Appetizer 3/5 Give 3-Ingredient
Appetizer 4/5 Give 3-Ingredient Appetizer 5/5

[Write a Review](#)

Recipe Description:

It's as easy as 1 ? 2 ? 3. Not only is this appetizer quick and easy, but it's delicious too. And cooking in the Saladmaster® Multi-Purpose 5 Qt. Oil Core is also as easy as 1 ? 2 ? 3. With this three ingredient recipe and the Saladmaster® MP5 you are always ready at a moment's notice to entertain a crowd.

5
ounces
chili sauce
(142
g)

5
ounces
grape jelly
(142
g)

28
ounces
small turkey sausage links
(794
g)

Directions:

1. Place chili and grape jelly in MP5 and use a whisk to blend ingredients well.
2. Place sausages in MP5 and mix with blended ingredients.
3. Set digital probe temperature to 190°F/90°C and timer to 45 minutes.
4. Serve warm.

Tips:

- The MP5 can hold 5-times the ingredients of this recipe for large groups.
- If using 3 Quart Sauce Pan, place ingredients in pan on medium heat. When Vapo-Valve? clicks, reduce heat to low, cover and cook for 45 minutes.
- Can substitute any type of sausage. However, in many commercial brands, turkey sausages are one-half the calories and have 3-times less fat than pork or beef sausages.
- Can freeze sausages in the package to have ready and available.
- If you have extra sauce, you can freeze to use at a later time.

Nutritional Information per Serving

Calories:

130

Total Fat:

5g

Saturated Fat:

2g

Cholesterol:

35mg

Sodium:

960mg

Total Carbs:

18g

Dietary Fiber:

0g

Sugar:

1g

Protein:

8g