

## BEER SAUSAGE

Corinne Bachle, MG

- 1 Kielbasa
- 1 pkg. Hot Links
  
- 1 can beer
- 1 bottle Bullseye Bold One BBQ Sauce
- 1 bottle Chili Sauce

1. Cut meat into bite sized pieces .
2. Cook meat in a frying pan. Drain to remove excess oil and blot on paper towels.
3. Add beer and sauces. Stir and heat. Serve warm with toothpicks.

Using 2 different types of meat satisfies everyone's taste. One is hot; the other, mild. I cut one in rounds and the other in rectangles so people know what they're getting.