

Sweet & Sour Smoked Sausage

YIELD: 4 servings

INGREDIENTS:

1 lb smoked Sausage
1/2 jar Beer:30 Garlic Spread
1/2 jar Habanero Peach Spread
1 large sweet bell pepper
1 medium sweet onion

DIRECTIONS:

Cut sausage, peppers, and onions into bite sized pieces. Place on a sheet pan and roast in the oven at 400°F until veggies are tender-crisp, about 15 minutes.

In a large skillet whisk together Beer:30 Garlic Spread and Habanero Peach Spread over medium heat. Once combined, add sausage, onions, and peppers and stir until coated.

Serve over rice.