

Sausage Pineapple Bits (Slow Cooker)

Barbara C. Jones
Easy Slow Cooker Cookbook

Servings: 8

*1 link (one pound) cooked
Polish sausage, skinned
1 pound hot bulk sausage
1 can (8 ounce) crushed
pineapple with juice
1 cup apricot preserves
1 tablespoon white wine
Worcestershire sauce
1 1/2 cups packed brown
sugar*

Slice the link sausage into 1/2-inch pieces.
Shape the bulk sausage into one-inch balls.
Brown in a skillet.

In a slow cooker, place the sausage pieces,
sausage balls, pineapple, apricot preserves,
Worcestershire sauce and brown sugar. Stir
gently so the meatballs do not break up. Cover.

Cook on LOW for one hour, thirty minutes to two
hours.

Per Serving (excluding unknown
items): 252 Calories; trace Fat
(0.3% calories from fat); trace
Protein; 66g Carbohydrate; trace
Dietary Fiber; 0mg Cholesterol;
32mg Sodium. Exchanges: 4 1/2
Other Carbohydrates.

