



SAUSAGE SANDWICH NEW ORLEANS STYLE

Zesty sandwich with lots of fixin's. Yield: 5 sandwiches

CREOLE SAUCE

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|-------------|-------------------------|
| ½ cup | Creole or Dijon mustard |
| ¼ cup | mayonnaise |
| ½ tsp. | Worcestershire sauce |
| a few drops | Tabasco sauce |

SANDWICH

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|------------|--|
| 1 lb. pkg. | FLETCHER'S Tomato Basil Chicken Sausage dinner links |
| 5 | crusty bread rolls, pita pockets, or tortilla wraps |

"FIXIN'S"

1 sweet bell, Poblano, or other hot pepper
shredded cabbage, or Romaine or Iceberg lettuce
thinly sliced sweet onion
dill pickle slices

1. In a small bowl, blend sauce ingredients. Set aside.
2. Partially cook sausages in a non-stick skillet in ¼ to ½ cup water. Cover. Cook for about 8 minutes on medium heat, until internal meat temperature reaches 140°F to 150°F.
3. Finish links on a moderately hot (medium-low) clean grill, and gently slowly brown links until minimum internal meat temperature reaches 160°F.
4. Slice lengthwise.
5. Let everyone assemble a sandwich to their own taste!

TIPS:

- For variation, choose FLETCHER'S Sweet Italian Chicken, Mild or Hot Italian Pork Sausage dinner links, or RedHook Bratwurst.
- Delicious with pan-fried sausages. Replace steps 2 and 3 above with the simple cooking instructions on package.