

## Smoked Sausage in Bourbon-Chipotle Sauce with Sweet-Hot Jalapenos

This may become your house favorite party finger food. It's quick, it's easy, and it can be put together ahead of time and thrown in the crock pot just in time for the party – all the criteria for a perfect party food. Every little meat market in the Hill Country makes smoked sausage – and most of 'em are mighty fine. Use your favorite in this recipe, then stand back and wait for the rave reviews!

Serves 8 to 10 as party munchie.

1-1/2 pounds of your favorite smoked sausage, sliced into 1/2-inch rounds

1-1/2 cups **Fredericksburg Farms Raspberry Peach Chipotle Glaze**

1/2 cup minced **Fredericksburg Farms Sweet & Hot Jalapenos**

3/4 cup Jack Daniels Whiskey

Preheat oven to 350 degrees. Arrange the sausage slices on a baking tray in a single layer. Bake in preheated oven until browned. Remove from oven and place sausages on a double thickness of paper towels; set aside to drain.

Combine all remaining ingredients in a heavy-bottomed saucepan over medium heat. Cook until slightly thickened and hot, about 10 minutes, stirring often.

Add the drained sausage, stirring to blend well; cook just until heated through.

Transfer the mixture to a crock pot set on LOW to serve. Arrange toothpicks in a holder for eating the sausage.