



Sweet and Sour Cocktail Sausages

Ingredients:

- 1 jar Macala Orange Marmalade
- 1 jar Macala Pomegranate Jelly
- 1 jar Chili Sauce
- 2 tablespoons dry mustard
- 2 pounds mini cocktail sausages

(Note: I used Aidell's Chicken and Apple Mini Sausages because they are a healthier version)

Directions:

In a saucepan on the stovetop heat all of the ingredients (except the sausages) stirring until they are liquid and blended together.

Place the sausages in a crockpot and pour the contents (sauce) from the pan into the crockpot.

Give it a quick stir and then set on low until heated through.