

Tangy Cherry Barbecue Sausage by EatingWell

Ingredients

- 2 medium onions, finely chopped (1 cup) $\frac{2}{3}$ cup cherry preserves $\frac{1}{4}$ cup no-salt-added tomato paste
- Contadina Roma Style Tomato Paste 6 Oz
- $\frac{1}{4}$ cup cider vinegar 1 teaspoon ground chipotle Chile pepper 2 pounds cooked light smoked Polish sausage or smoked turkey sausage, cut into 72 slices (about $\frac{1}{2}$ -inch thick)

1. In a 2-quart slow cooker combine onions, cherry preserves, tomato paste, vinegar and chipotle Chile pepper. Add sausage slices; toss to combine.
2. Cover and cook on low-heat setting for 4 hours. Serve immediately. Or keep warm on low heat setting for up to 1 hour, stirring occasionally. Serve with toothpicks.