

Good Eats *Recipes*

Grilled Shrimp and Sausage appetizers

What You Need:

1/4 cup GOOD EATS Orange Marmalade
1 1/2 teaspoons GOOD EATS Jalapeno-Honey Mustard
1 pound Italian style link sausage
1 pound fresh, medium-size shrimp
1 cup beer

Directions:

Brown sausage 5-10 minutes until nicely colored; drain and set aside. Clean shrimp and marinate in the beer 1-2 hours. Alternately skewer sausage and shrimp on small bamboo skewers. Barbecue for 5-10 minutes, turning frequently until shrimp and sausage are fully cooked. Serve with dipping sauce (Mix together the marmalade and mustard. Chill 1-2 hours).