

## Glenn's Pickled Sausage

<b>U.S.</b>	<b>Ingredient</b>	<b>Metric</b>
2¼ lb.	Sausage –Your choice*	1000.0 g
4 cups	Vinegar, Cider	500.0 ml
1 cup	Water, boiling	125.0 ml
3 Tbs.	Sugar, White	40.0 g
3 Tbs.	Pickling Spice	15.0 g
1 Tbs.	Onions, Diced - dry	5.0 g

\* Polish, Smokies, Country, Hot Links, etc.

### Method:

1. Select the type pre-cooked sausage you prefer and cut it to fit your container.
2. Place the sausage in your container and add the vinegar until it is half full.
3. Bring the water to a boil, measure out what you need and add the remaining ingredients. Stir well and steep for 5 minutes and allow spice mixture to cool.
4. Add the cooled spiced water to the container.
5. Top off the jar with additional vinegar if necessary. Seal the jar and refrigerate for two weeks before eating.



Glenn Shapley – February, 2005  
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