



Sweet-and-Sour Glazed Jerk Sausage
(Recipe and Photo Credit: TK Test Kitchen)

8 to 10 Servings

INGREDIENTS

- 2 packages (14 ounces each) **Zatarain's® Caribbean Style Jerk Chicken Smoked Sausage**
- 1 tablespoon olive oil
- 1 medium shallot, minced
- 1 clove garlic, minced
- 1 cup apricot preserves
- 3 tablespoons red wine vinegar
- 1 tablespoon soy sauce
- 2 tablespoons chopped fresh cilantro
- 1 small habanero pepper, seeds removed, minced
- 1/4 to 1/3 cup water, as needed

METHOD

1. Heat olive oil in a small saucepot over medium heat. Add shallot and garlic and cook until softened and just starting to brown around the edges, about 2 to 3 minutes. Stir in apricot preserves, red wine vinegar, and soy sauce; simmer for 2 minutes. Remove from heat, then stir in cilantro and habanero. Glaze mixture will thicken as it cools; stir in about 1/4 cup water, one tablespoon at a time, until consistency is thin enough to brush on sausage or use as a dip—reserve half of the glaze for serving.
2. Clean and lightly grease the grill grates—heat grill on medium-high. Make crosswise slits in Zatarain's® Caribbean Style Jerk Chicken Smoked Sausage about 1/2-inch apart, making sure to stop short of cutting all the way through (this is the “Hasselback” technique). Brush sausage lightly with remaining glaze.
3. Grill sausage, turning and glazing frequently, until golden brown, lightly charred, and heated through, about 12 to 15 minutes. Separate sausage into bite-sized portions and serve with reserved glaze for dipping.