Taste of Home



Slow-Cooked Smokies

Total Time Prep: 5 Min. Cook: 5 Hours

Yield 8 Servings

★★★★½

Test Kitchen Approved

I like to include these little smokies smothered in barbecue sauce on all my appetizer buffets since they're popular with both children and adults. —Sundra Hauck, Bogalusa, Louisiana

Ingredients

- 1 package (14 ounces) miniature smoked sausages
- 1 bottle (28 ounces) barbecue sauce
- 1-1/4 cups water
- 3 tablespoons Worcestershire sauce
- 3 tablespoons steak sauce
- 1/2 teaspoon pepper

Directions

1. In a 3-qt. slow cooker, combine all ingredients. Cover and cook on low for 5-6 hours or until heated through. Serve with a slotted spoon.

Nutrition Facts

1 serving: 331 calories, 14g fat (5g saturated fat), 32mg cholesterol, 1694mg sodium, 44g carbohydrate (35g sugars, 1g fiber), 7g protein.

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RECIPE CREATOR

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