

- 3/4 cup Dr Pepper**
- 2 tablespoons salad oil**
- 1/2 cup catsup**
- 1/4 cup vinegar**
- 1/2 teaspoon salt**
- 1 teaspoon paprika**
- 1 teaspoon chili powder**
- 2 tablespoons Worcestershire
Sauce**
- 2 tablespoons onion, finely
chopped**
- 1 clove garlic, minced**
- Few drops Tabasco**
- 1 pound Polish sausage**

Combine all ingredients except sausage in a saucepan. Bring to a boil. Simmer 10 to 15 minutes. Cut sausage in 1-inch circles. Add to sauce. Stir and simmer about 5 minutes. Serve from chafing dish with cocktail picks.

TEXAS BBQ SAUSAGE A' LA DR PEPPER

- 8 ounces cream cheese,
softened**
- 1/4 cup Dr Pepper**
- 1 tablespoon crystallized
ginger, finely chopped**
- 1 tablespoon fresh orange
rind, grated**
- 2 tablespoons salted peanuts,
coarsely chopped**

Place cream cheese and Dr Pepper in mixing bowl. Cream until light and fluffy. Fold in chopped ginger, grated orange rind and chopped peanuts. Use with grapes, bananas, pineapple chunks, mandarin orange sections or strawberries.

Yield: 1 1/2 cups