

## **PREMIO SAUSAGE FRENCH FRY STICKS**

- 1 LBS OF PREMIO MILD OR HOT ITALIAN SAUSAGE
- SALT AND GARLIC POWDER TO TASTE
- 1/2 CUP OF EXTRA VIRGIN OLIVE OIL

PREMIO SAUSAGE CUT IN 1/4 LENGTH SO THEY LOOK LIKE FRENCH FRIES.  
FLAVOR WITH SALT GARLIC POWDER.

FRY IN A PAN WITH EXTRA VIRGIN OLIVE OIL ABOUT 1/2 OF A CUP

FRY ON EACH SIDE UNTIL BROWN.

TAKE OUT DRAIN SAUSAGE ON PAPER TOWEL

BAKE IN 350 DEGREE OVEN FOR 10 MINUTES TO ASSURE PROPER CRISPNESS

THEY ARE FULLY COOKED AND ENJOY IN YOUR FAVORITE DIP, MUSTARD OR KETCHUP  
ECT.