



## 7" Oktoberfest Cart Sausage & Dip

Time: 10 minutes

Serves: 4-6

### Ingredients

- 2 Schneiders® 7" Oktoberfest Sausage
- ½ cup (125 ml) honey mustard\*
- 1.5 oz (43 g) pretzels

### Directions

- Defrost sausage and cut score marks into casing.
- Crush pretzels by hand or in a blender. Sift any powder off.
- Heat sausages in the oven, on the grill, or a flat top until an internal temp of 165°F (74°C) is reached.
- Cut on a bias into 10 to 12 pieces.
- Assemble platter and serve.
- To enjoy: dip the sausage in the honey mustard and press pretzels on top for a unique appetizer.

Combining a traditional Oktoberfest sausage with a sweet mustard and crumbled pretzels creates the perfect shareable platter or signature sausage build. A simple and fun combination of textures and flavours.

