



PREP TIME
5 MINUTES



COOK TIME
20 MINUTES



SERVING SIZE
5 SERVINGS

- ☐ Cut Chinese BBQ sausage into 1/8" slices ,cook in non stick preheated pan, over medium heat until golden brown, stirring occasionally, 7-9 minutes.
- ☐ Slice baguette on an angle, 1/2" slices and toast or grill
- ☐ Place Chinese sausage on toasted baguette slices and top with cheddar cheese.
- ☐ Place under low broiler 3-4 minutes, just to melt and brown cheese
- ☐ Top with jalapeno relish and hot red pepper relish

CHINESE BBQ SAUSAGE CROSTINI APPETIZER

- ☐ 1LB MARCELLO'S Chinese Sausage
- ☐ 8oz sliced sharp yellow cheddar cheese
- ☐ 8oz jalapeno relish
- ☐ 8oz hot red pepper relish
- ☐ 2 French baguettes

