



SAUSAGE WAGON MENU: SMOKEY POLISH

With Pimento Cheese and Pickles

INGREDIENTS

- 1 pkg. Smokey Polish Sausage
- 1 pkg. Hoagie rolls
- 8 oz. Sharp cheddar, shredded
- ½ cup Duke's mayo
- 6 oz. Canned red peppers, diced
- ¼ tsp. Smoked paprika
- 2 oz. Cornichons, diced
- Your favorite pickles

DIRECTIONS

- 1.** Cook the sausage until the internal temperature reaches at least 145° F.
- 2.** To make the pimento cheese, combine all other ingredients except the cheese. Fold cheese into mayo mixture and refrigerate. The pimento cheese will last for up to a week.
- 3.** Serve sausage on a hoagie roll, spread with pimento cheese and topped with your favorite pickles.