CONCOCTIONS / PARTY BITES

Pineapple–Chipotle Cocktail Sausages



10 appetizer servings · Prep 10 min
Cook about 25 min · Total about 35 min

Golden pineapple, glossy barbecue glaze and smoky warmth, sharpened with Dijon and lime.

INGREDIENTS / 10 APPETIZER SERVINGS

28 oz commercially fully cooked refrigerated beef/pork cocktail sausages (2 × 14 oz); not raw or partially cooked

1 can (20 oz) pineapple chunks in 100% juice: all drained fruit (about 2 cups) + 1/3 cup reserved juice

2 tsp neutral oil

3/4 cup tangy barbecue sauce

1 tbsp Dijon mustard

1–2 tsp finely minced canned chipotle in adobo, with clinging sauce; start with 1 tsp

1/2 tsp smoked paprika

2 tsp fresh lime juice

2 scallions, green parts thinly sliced

Up to 2 tbsp water, only if needed

EQUIPMENT

Deep 12-inch lidded skillet, at least 4 qt; strainer, measuring cups/spoons, small bowl, clean tongs, thin-tip food thermometer and shallow leftover containers.

FOUR CLEAR STEPS

1 · Drain + mix. Wash hands; rinse lime/scallions. Keep sausages cold; confirm fully cooked on the label. Drain pineapple, reserving exactly 1/3 cup juice; pat all fruit dry. Whisk barbecue sauce, Dijon, 1 tsp chipotle, paprika and reserved juice. Slice scallion greens; measure lime juice.

2 · Color the pineapple. Heat the deep lidded skillet over medium-high 1 min. Add oil and dry fruit in a broad layer. Cook 4–5 min, turning once or twice, until some edges turn golden. Lower heat if scorching; no extra sugar.

3 · Glaze gently. Reduce to medium-low; add glaze and cold fully cooked sausages. Bring to a gentle simmer; cover 8–10 min, stirring twice. Uncover 3–5 min, stirring often, until sauce clings, not soupy. Lower heat if catching. If too thick before hot, add water 1 tbsp at a time (2 tbsp total maximum).

4 · Check + finish. Heat several sausages from different pan areas to **165°F (74°C)**, our conservative fully-cooked-product endpoint. Lift with clean tongs; insert a thin-tip probe sideways into each center, sensing area inside meat, not pan. Clean probe after under-temperature checks; cook longer as needed. Bubbling glaze is not the test. Stir in all lime juice; taste. Add up to the remaining 1 tsp chipotle if wanted; bubble briefly. Top with scallion greens and serve hot with picks/forks.

Serve safely: hold at **140°F (60°C) or above**. A preheated slow cooker may hold the freshly heated dish, **not reheat cold food**; check temperatures regularly. Replace small serving dishes; do not top up. Count all prep/serving time without safe hot/cold holding cumulatively: refrigerate or discard within **2 hours total, or 1 hour above 90°F (32°C)**. Discard beyond these limits; reheating does not reset the clock.

Leftovers: promptly refrigerate small, shallow portions at **40°F (4°C) or below** within those limits; no full-skillet counter cooling. Use within **3–4 days of cooking or any earlier ingredient/label deadline**; assembly does not reset prior storage clocks. Reheat on the stove with a small splash of water, covered and stirred; bring glaze to a boil and verify **165°F (74°C) throughout** in several pieces/places. General guidance, not validated shelf life.

Labels: check sausage, barbecue, Dijon and chipotle for wheat, soy, milk, mustard or other allergens and stricter handling. No allergen-free claim.

Independently developed and not kitchen-tested; yield and times are guides. The AI serving illustration is not a photograph of a cooked batch.

Inspiration: Savory Flavor Kitchen’s accessible pineapple-barbecue sausage caption; video not viewed. Our chunked pineapple, Dijon, chipotle, lime and stove-first formula are independent.

Creator caption · FDA: buffet safety · FoodSafety.gov: storage · handling · 165°F · USDA: slow cookers