

Smoked Sausage

Servings: 2-4

Calories: ~150/serving

Time: 3h

Ingredients

- 2-3 lbs of sausages
-

Instructions:

- Pre-heat smoker to 275 for 45 minutes before hand
- Lower to 225-250 when cooking
- Smoke for 2-3 hours, internal temp should be 160F
- Prep charcoal grill
- Finish/crisp up on grill for 2-5 minutes and serve

Source: Me

Made on: 2018/09/08