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# Cajun Smoked Sausage with Mustard Dip (Hot)

*Lodema Richardson Adams*

*Party Recipes from the Charleston Junior League - 1993*

**1/2 cup dry mustard**  
**1/2 cup distilled white vinegar**  
**1 egg , beaten**  
**1 cup sugar**  
**3 pounds smoked sausages**  
**Cajun seasonings**  
**Romaine lettuce (for garnish)**

Make the mustard dip: In a medium-size bowl, combine the dry mustard and vinegar. Mix slowly. Let stand for three hours, stirring often.

Add the beaten egg and sugar to the mixture and stir. Transfer to a medium-size saucepan with a heavy bottom. Cook over low heat, stirring frequently, until the mixture thickens. Let cool.

Preheat the oven to 425 degrees.

Cut the sausages into bite-size pieces. Place in a jelly roll pan and sprinkle with the Cajun seasoning. Bake for 5 minutes.

Drain the sausage on paper towels. Place in a bowl lined with Romaine lettuce.

Serve with the mustard dip and toothpicks.

Yield: 15 to 20 servings

## **Appetizers**

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*Per Serving (excluding unknown items): 937 Calories; 10g Fat (9.6% calories from fat); 10g Protein; 207g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 4mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 1 Fat; 13 1/2 Other Carbohydrates.*