



HOT STUFF

The heat of a pepper is measured in Scoville units. A mild pepper such as a Mexican bell registers between 100 and 500 Scoville units. The habanero 'Red Savina' is a scorching 577,000 Scoville units!

Sweet and Tangy Meatballs and Sausage

The meatballs can be cooked up to a day in advance and refrigerated.

- 1 bottle (12 ounces) tomato-based chili sauce
- ½ cup ketchup
- ½ cup barbecue sauce
- 1 cup grape jelly
- ½ cup hot-pepper jelly
- 1 tablespoon Dijon-style mustard
- 1 batch small-size Old-Fashioned Meatballs (page 24)
- ¾ to 1 pound mini smoked sausages

■ Combine the chili sauce, ketchup, barbecue sauce, grape jelly, hot-pepper jelly, and mustard in a saucepan. Gradually raise the heat to a simmer, whisking occasionally.

■ Pour the chili mixture into a slow cooker or large, heavy-bottomed pan and add the meatballs and sausages. If using a slow cooker, heat for 2 to 4 hours on high, stirring from time to time. On the stovetop, simmer gently, stirring often, until heated through. Serve warm.

Makes 10 or more servings.

